

BUTTER 'N LOVE II



**Town and Country Garden Club
Holly Springs, Mississippi**

A Brief History of the Old Presbyterian Church Building at 154 South Memphis Street Holly Springs, Mississippi

"The Church It Took a Telescope to See"

The Rev. Daniel Baker came to Holly Springs in November 1840. He was forty-nine years old. The Presbyterian Church he found was hardly impressive. Baker wrote that, "As one uneducated man remarked, 'It required a telescope to see it.'" Yet, Daniel Baker carried on a noteworthy ministry in the little sixteen by forty-eight foot church that then stood, facing south, on a lot at the corner of what is now Memphis Street and Gholsen Avenue.

The Holly Springs Presbyterian Church was organized in December 1836, by the Rev. Daniel Gray. Gray found settlers already living on the site of Holly Springs, two of whom had organized a log Sunday School in a pole-and-mud cabin on the site later occupied by this little frame church.

It was under Rev. Samuel Hurd's leadership (successor to Rev. Gray), in the early months of 1837, that "a few praying members" put up the sixteen by forty-eight foot rectangular frame building, with separate entrances for men and women, that may still be seen near the town square in the present day. Due to the financial panic of 1837, only eight or ten of the Presbyterians were able to contribute to the new church. As such, it was a structure of reduced proportions and diminished elegance, creating a building that "doesn't look like a church" to most observers now. One architectural historian has declared it to be the oldest example of "shotgun" architecture in America outside of New Orleans. But, by any account, it survives as

one of the very oldest buildings in Holly Springs and North Mississippi. By 1843, the membership had climbed to 114, some being of Native American heritage and some being slaves.

The 1837 Holly Springs Presbyterian Church is among the twelve oldest surviving Mississippi church buildings. It is the oldest surviving church building in the state outside the Natchez district. It served as a house of worship until 1848, after which it was converted to a number of varied secular uses — serving in its time as an office, a residence, the farmers' Production Credit Association, and, most recently, as the Holly Springs Chamber of Commerce. When the present Holly Springs Presbyterian Church was erected in 1860, the little church was moved from its corner location to a site in the center of the block and reoriented to face east, where it has stood down to the present day.

Rescued from ruin in the 1960s by preservationist Charles N. Dean, Jr., the 1837 church is part of the Holly Springs Courthouse Square National Historic District, and it has been designated a National Presbyterian and Reformed Historic Site. Except for the addition of Greek Revival detailing in the 1970s, the exterior of the building essentially maintains the shape of the structure "as built." The interior has been remodeled several times and preserves no original features, except possibly for door latches, etc. The building originally had no interior partitions. Pews, possibly from the original structure, are preserved in the current Holly Springs Presbyterian Church. One pew has been restored to its original location, the gift of the Holly Springs Church.

The Town and Country Garden Club (501(c)(3)) uses all funds that are raised during this event towards the restoration of the historic building, which is located next to City Hall. Your contributions are tax deductible and will be gratefully accepted by any of our members.

Dedication

The Town and Country Garden Club of Holly Springs gratefully dedicates this cookbook to all former members, current members and friends of the Club who have provided recipes for this book. This book is a compilation of recipes from past Calico Cookbooks and includes recipes from the 1990 book which were not included in the original *Butter 'n Love Cookbook* which was published in 1987.

We also appreciate all who support our efforts to renovate, restore and maintain the 1837 Sabbath School building, which now serves as our meeting place. This cookbook is just one effort to raise funds to effect those goals.

These recipes have been typed and proofed by:

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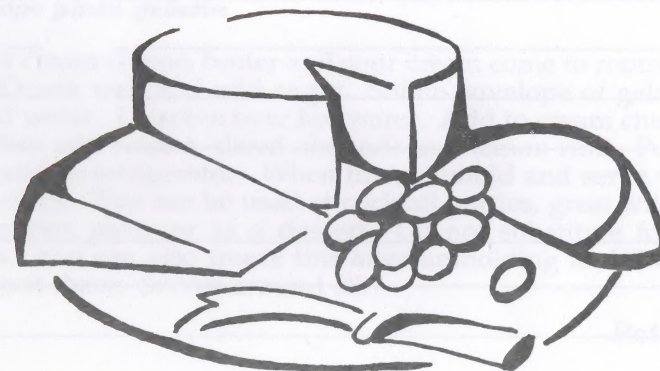
Pat Stubbs, Proofreader

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appetizers, relishes and pickles





Recipe Favorites



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Family Favorites



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APPETIZERS, RELISHES & PICKLES

*A*GOURMET TREAT

2 lb. ground beef
1 medium sized onion, grated
1 egg
salt and pepper to taste

1 (12 oz.) bottle chili sauce
1 (10 oz.) glass grape jelly
juice of 1 lemon

Mix together the ground beef, grate onion, egg and salt and pepper to taste. Make into small (marble sized) balls. Bring the remaining ingredients to a simmer and drop in meat balls. Do not stir after meat balls are added, use wooden spoon and push back from side of pan to make place to keep adding the meat balls until all are in sauce. Simmer, uncovered, until done. Cook day before. They will keep for days in refrigerator or can be frozen. Makes 50.

Mrs. Lloyd Chatham

*A*DRIENNE'S DELIGHT

16 oz. Philadelphia cream
cheese
1 stick unsalted butter
½ c. sour cream
½ c. sugar
1 envelope plain gelatin

¼ c. cold water
½ c. white raisins
1 c. sliced almonds, toasted
grated rinds of two lemons
saltine crackers

Let cream cheese, butter and sour cream come to room temperature. Cream well and add sugar. Soften envelope of gelatin in ¼ cup cold water. Dissolve over hot water. Add to cream cheese mixture. Then add raisins, sliced almonds and lemon rind. Put in one quart mold in refrigerator. When firm, unmold and serve with saltine crackers. This can be used at cocktail parties, great with sherry for afternoon party or as a dessert. Do not substitute for saltine crackers. You can also freeze this after unmolding it. When ready to use, just thaw. Serves around 35.

Pat Stubbs

ALMOND-CHUTNEY SPREAD

- | | |
|--|---|
| 1 lb. cream cheese | ½ tsp. dry mustard |
| ½ c. chopped Major Trey's chutney | ½ c. chopped and toasted almonds |
| 2 tsp. curry powder | |

Bring cream cheese to room temperature in mixing bowl. Sprinkle in other ingredients and mix well. Cover and refrigerate until ready to use. Serve with wheat crackers.

Susan Warren

AMARETTO CHEESE BALL

- | | |
|------------------------------------|----------------------------|
| 3 (8 oz.) pkg. cream cheese | 2 Tbsp. brown sugar |
| ½ c. margarine | slivered almonds |
| ½ c. plus 2 Tbsp. Amaretto | orange sections |
| ½ c. chopped dates | rind of 4 oranges |
| 2 Tbsp. white sugar | |

Soften cream cheese and margarine and beat until fluffy. Beat in 2 tablespoons Amaretto. Fold in dates. Combine orange rind, ½ cup Amaretto and white sugar in small saucepan. Bring to boil over medium heat, stirring constantly. Reduce heat and simmer, uncovered 8 minutes, stirring constantly. Cool 3 minutes. quickly combine rind mixture with cream cheese mixture. Line 4 cup mold with plastic wrap. Pack cheese and refrigerate 12 hours. Invert cheese onto plate, coat with brown sugar, garnish with almonds and orange sections. Serve with apple or pear slices.

Diane Greer

AMBROSIA CREAM CHEESE MOLD

- | | |
|---|---|
| 1 envelop unflavored gelatin | 1 orange, peeled, sectioned and diced |
| ½ c. water | ½ c. chopped pecans |
| 1 (15 ½ oz.) can unsweetened pineapple chunks, drained | ½ c. flaked coconut lettuce (optional) |
| ⅓ c. sugar | lemon slices (optional) |
| juice of one lemon | |
| 2 (3 oz.) pkg. cream cheese, softened | |

Soften gelatin in water, let mixture stand 5 minutes. Drain pineapple and reserve juice; add enough water to juice to make 1 cup. Place juice in a 2 qt. saucepan; heat to boiling; add gelatin mixture and stir until dissolved. Remove from heat; stir in sugar, lemon juice and cream cheese using a wire whisk to blend. Chill until gelatin is partially set; fold in pineapple chunks, orange, pecans and coconut. Spoon mixture into a lightly greased 1 qt. mold. Chill until firm. Unmold on lettuce leaves and garnish with lemon slices. Yields 6 to 8 services.

Mrs. Guy Hendrix

ARTICHOKE BOTTOMS WITH CREAM CHEESE

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|--------------------------------|------------------------|
| Artichoke bottoms | Dash of Tabasco |
| 3 oz. pkg. cream cheese | Caviar |
| 1 tsp. grated onion | French dressing |

Drain artichoke bottoms. Marinate in French dressing for 4 hours.

Meanwhile, cream 3 ounces cream cheese with 1 teaspoon grated onion and Tabasco. Drain artichoke bottoms in strainer. Shake off as much as possible. Fill bottoms with cream cheese mixture and cut into quarters. Top each with a small amount of caviar.

Polly Stradley, Dorothy Corey

ASPARAGUS APPETIZERS

20 slices white bread (use regular sandwich loaf sliced thin)
3 or 4 oz. Bleu cheese
1 egg
½ lb. melted butter
8 oz. cream cheese
20 spears asparagus (1 can is usually enough)
Parmesan cheese

Trim crusts from bread and flatten with rolling pin. Blend bleu cheese, cream cheese and egg. Spread evenly on bread. Place asparagus on bread and roll up into a roll. Then roll in butter to coat well and sprinkle with Parmesan cheese. Place on cookie sheet and freeze seam down. After frozen, place in plastic bag and keep in freezer until ready to use. To bake, cut in thirds and bake at 400° for 15 minutes or until golden brown. Makes 60.

Barbara Burch

BARBARA'S CHEESE BALL

3 rolls garlic cheese
16 oz. sharp Cheddar cheese, grated
2 jars Old English cheese or 2 c. soft sharp cheese
1 (4 oz.) pkg. Bleu cheese
2 Tbsp. Worcestershire sauce
1 (8 oz.) pkg. cream cheese
½ c. mayonnaise
1 tsp. red pepper

Have cheeses at room temperature. Add ingredients together, mixing well. Refrigerate several hours. Shape into balls or logs. Roll in chopped pecans, chili powder or parsley. Can be frozen.

Barbara Burch

BARBEQUE CUPS

1 lb. ground beef
½ c. barbecue sauce
1 Tbsp. minced onions or 1 small onion, chopped
1 ½ Tbsp. brown sugar
1 (8 oz.) can refrigerated biscuits
¾ c. shredded Cheddar cheese

Saute ground beef and onion until browned, stirring to crumble; drain. Stir in barbecue sauce (and onion if using minced) and brown sugar. Place each biscuit in a greased muffin cup, pressing to cover bottom and sides. Spoon meat mixture into cups and sprinkle with cheese. Bake at 400° for 10 to 12 minutes or until golden brown. Yield: 10 servings

Pam Bray

BISCUIT TARTLETS

Tartlet Base:

1 (12 oz.) can Hungry Jack Buttermilk biscuits

Preheat oven to 350°. Split each biscuit into three parts. Press dough into mini-muffin tins. Top with filling of your choice (see below) and bake for 10-12 minutes.

Filling Option 1 - Bacon-Tomato:

6 slices bacon, cooked, drained and crumbled
1 med. tomato, seeded and chopped
3 oz. mozzarella cheese, melted
½ c. mayonnaise
1 tsp. Italian seasoning
¾ tsp. garlic salt

Mix all together, stir well.

Filling Option 2 - Bleu Cheese Walnut Filling:

6 slices bacon, cooked, drained, crumbled
4 oz. bleu cheese
¼ c. chopped walnuts
3 green onions, chopped
½ c. mayonnaise

Mix together well, stir well.

Filling Option 3 - RoTel:

1 (10 oz.) can RoTel, drained
½ c. mayonnaise
1 c. grated Mexican Blend or Swiss cheese
1 tsp. dried basil
8 slices bacon cooked, drained & crumbled

Mix all together, stir well.

Filling Option 4 - Cream Cheese:

1 (8 oz.) pkg. cream cheese
1 jar pepper jelly (or jelly of your choice)

Place small piece of cream cheese in biscuit. Top with small amount of pepper jelly, or whatever fills your fancy!

BLT CRACKERS

(Tomato Bacon Delights)

2 lb. crisply fried bacon
1 ½ c. mayonnaise
Small wheat thin crackers
Cherry tomatoes

Crumble bacon into small pieces (can be done in food processor) and mix with mayonnaise. Spread on small wheat thin crackers and top each with ½ of a cherry tomato.

BROCCOLI-CHEESE SQUARES

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|--|--|
| 3 Tbsp. butter or margarine,
softened | 1 tsp. baking powder |
| 2 pkg. (10 oz. each) frozen,
chopped broccoli | 1 tsp. salt |
| 3 large eggs | 1 lb. mild Cheddar cheese,
coarsely shredded (4 c.) |
| 1 c. milk | 2 Tbsp. finely chopped onion |
| 1 c. flour | seasoned salt |

Grease 9 x 13 inch baking dish with the butter. Steam broccoli until partially cooked, about 3 minutes. Cool and press dry. Beat eggs and milk until frothy. thoroughly mix flour, baking powder and salt; stir into egg mixture, mixing well. Fold in broccoli, cheese and onion; spoon into baking dish, spreading evenly. Sprinkle with seasoned salt. Bake in preheated 350° oven about 35 minutes or until set and lightly browned. Let stand 5 minutes then cut into bite size pieces. Makes 4 dozen 1 ½ inch squares.

Mozelle McIntosh

CHEESE RING

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|--------------------------------|------------------------------|
| 2 c. sharp Cheddar, grated | Tabasco to taste |
| ¾ c. pecans, chopped | ground red pepper to taste |
| 1 small onion, grated | 1 c. strawberry preserves or |
| 1 clove garlic, finely chopped | pepper jelly |
| ¾ c. mayonnaise | |

Mix all ingredients except preserves. Mold into a ring and fill center with preserves.

Ellen Williams

CHEESE RING

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|---|-------------------------------|
| 6 pkg. cream cheese (3 oz.
each) | 2 Tbsp. finely chopped celery |
| 1 envelope plain gelatin
dissolved in ⅓ c. water
(place over boiling water
and stir until dissolved) | 2 Tbsp. Worcestershire sauce |
| 4 Tbsp. finely grated onion | 2 Tbsp. tomato catsup |
| | salt to taste |
| | dash paprika |
| | ½ pt. heavy cream, whipped |
| | stuffed olives, sliced |

Let cream cheese soften and add dissolved gelatin, then add other ingredients except olives, adding whipping cream last. Oil 4 to 5 cup ring mold. Slice olives and put in bottom of mold. Pour in cheese mixture and chill overnight. Serves 24. Will keep in refrigerator 2 to 3 weeks. Can also be used as an appetizer.

Viola S. Harviel

CHEESE ROLL

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|----------------------------|--|
| 1 lb. sharp Cheddar cheese | 1 pod garlic (or to taste),
crushed |
| 2 small pkg. cream cheese | chili powder |
| 1 c. walnuts, chopped fine | |

Grate Cheddar and add to cream cheese. Add walnuts and garlic. Mash all together. Mold into roll or ball and roll in chili powder. Refrigerate until ready to serve.

Margaret Holland

CHEESE ROLLS

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|---------------------------------------|-----------------------------|
| ½ lb. Velveeta cheese | ¼ tsp. onion juice |
| 1 (3 oz.) pkg. cream cheese | ¼ tsp. Worcestershire sauce |
| ¼ tsp. garlic powder (or to
taste) | ⅛ tsp. black or red pepper |
| ¼ tsp. salt | ¾ c. pecans |

Have cheese at room temperature. Mix cheese and all above ingredients. Add nuts last. Divide into four balls. Roll in waxed paper, making balls form oblong shape. Roll in chili powder. Chill so rolls can be cut in rather thin slices. Serve with crackers. Do not freeze.

Julia DeBardeleben

CHEESE TURNOVERS

- | | |
|--------------------------|--------------------|
| 1 jar Old English cheese | 2 Tbsp. cold water |
| ¼ lb. real butter | orange marmalade |
| 1 c. sifted flour | |

Cut cheese and butter into flour. Mix with cold water. Shape into ball and refrigerate overnight. Roll dough out very thin. Cut into 2 inch circles. Put scant ½ tsp. of marmalade in center, fold over and mash edges with a fork. Bake at 375° for 10 minutes. Keep in a covered tin. They freeze beautifully after baking. Makes 2 to 3 dozen.

Ellen Williams, Maia Miller

CHERRY PICKLES

- | | |
|------------------------------------|------------------------|
| 1 gal. sour pickles | 3 or 4 sticks cinnamon |
| 5 lb. sugar | 1 Tbsp. allspice |
| 1 large jar maraschino
cherries | |

Slice pickles and cover in alternate layers with sugar. Add spices and cherries and let stand until sugar is thoroughly dissolved.

Dorothy Warren

CHICKEN PUFFS

2 Tbsp. butter
¼ c. all-purpose flour
1 egg
¼ c. shredded process Swiss cheese

2 c. finely chopped cooked chicken
¼ c. finely chopped celery
2 Tbsp. chopped pimento
2 Tbsp. dry white wine
¼ c. mayonnaise

Melt butter in ¼ cup boiling water. Add flour and dash of salt; stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add egg and beat vigorously until smooth. Stir in cheese. Drop dough onto greased baking sheet, using 1 level teaspoon dough for each puff.

Bake at 400° for 20 minutes. Remove puffs from oven; cool and split. Combine remaining ingredients, ½ teaspoon salt and dash of pepper; fill each puff with 2 teaspoons of mixture.

Mrs. Robert Mobley

CHRISTIE'S SHRIMP SPREAD

(1990 Recipe)

1 (8 oz.) pkg. cream cheese
½ bottle Heinz Cocktail sauce

small can baby shrimp
shredded mozzarella cheese
chopped scallions

Layer the above ingredients in a shallow dish (pie pan). Spread on Wheat Thins.

Jeanne Marie Utley

COOKED PIMENTO CHEESE

1 lb. cheese (Velveeta)
1 Tbsp. flour
1 Tbsp. sugar
½ tsp. salt

1 large can milk
1 can chopped pimento
2 eggs

Cut cheese in small pieces. Melt in top of double boiler. Add flour gradually (or make paste with ½ c. of the milk). Add sugar, salt, and milk. Cook until it begins to thicken; add eggs (well beaten) gradually, beating constantly.

Cook about 5 minutes longer. Remove from heat. Add finely chopped pimento. Mix well. Pour into jar and let cool. Keep refrigerated.

CRAB MEAT DIP

1 (8 oz.) pkg. cream cheese
1 (6 ½ oz.) can crab meat
2 Tbsp. grated onion
2 Tbsp. milk

½ Tbsp. horseradish
¼ tsp. salt
½ c. toasted almonds

Preheat oven to 375°. Mix all ingredients except almonds. Put in 1 quart baking dish. Cook at 375° for 30 minutes. Sprinkle with almonds. This dip can be made ahead of time and heated in a chafing dish. Serve with crackers or Melba rounds.

Patti Carlisle

CRAB MEAT TRIANGLES

(1990 Recipe)

1 stick margarine
1 (5 oz.) jar Old English Cheese (Kraft)
¼ tsp. garlic salt
¼ tsp. seasoned salt

1 (4 ¼ oz.) can crab meat
2 Tbsp. mayonnaise
6 English Muffins, split in half

Mix seasoning, crab meat, softened margarine, cheese (room temperature) and mayonnaise. Spread on the 12 halves of English Muffins. Cut each half into 4 pieces - freeze. Remove from freezer and bake at 450° for 10 minutes. You do not need to thaw before baking. Makes 48 pieces.

Alice Dunagan, Maia Miller

CRACKLE THINS

½ c. milk
3 Tbsp. cooking oil
¼ tsp. Worcestershire sauce
1 c. cornmeal
½ c. all-purpose flour

¾ tsp. salt
¼ tsp. baking soda
coarse salt
dash hot pepper sauce

Combine milk, oil, Worcestershire sauce, pepper sauce. In a bowl blend together cornmeal, flour, salt and soda. Add milk mixture. Knead on floured surface 5 minutes. Divide dough in half. Place each half in greased baking sheets. Roll to about 2-inch square. Sprinkle with salt. Cut into 1-inch squares. Bake at 350° until golden brown, about 15 minutes. Edges will be browner than center. Cool. Remove from baking sheets. Store in loosely covered container. Makes 10 dozen crackers.

Margaret Holland

CURRY-MAYONNAISE DIP

½ pt. mayonnaise
1 tsp. onion juice
3 Tbsp. catsup
1 Tbsp. curry

1 Tbsp. Worcestershire
pinch of ground cloves
1 clove garlic, minced
salt and pepper to taste

Mix all ingredients together and refrigerate. Serve with fresh vegetables.

Patti Carlisle

DILL WEED DIP

1 c. sour cream
1 c. Miracle Whip
1 Tbsp. minced onion
1 Tbsp. parsley flakes

1 tsp. Beau Monde seasoning
1 tsp. Lawry's seasoned salt
½ tsp. dill weed

Mix ingredients thoroughly. Let stand in refrigerator 24 hours for best flavor. Makes 2 cups.

Mrs. Jim White

DINAH KAY'S CHEESE BALL

12 oz. cream cheese
1 bunch green onions (use
stems only)

½ tsp. Accent
2 tsp. Worcestershire
1 jar dried beef

Chop onion stems very fine. Add to cream cheese, Accent and Worcestershire. Chop dried beef and add ½ to cheese mixture. Form into ball and roll in remaining dried beef. Wrap in Saran Wrap. Serve with Nabisco's Sociables.

Mrs. William G. Kemp

EGGPLANT DIP

1 large onion, chopped
2 cloves garlic, chopped
2 medium green peppers,
chopped
½ c. olive oil
3 medium eggplants (8 c.
diced)
2 ½ tsp. salt

1 (10 oz.) can Ro-Tel
tomatoes (chop tomatoes)
1 Tbsp. sugar
½ c. ketchup
1 Tbsp. Worcestershire sauce
3 Tbsp. dry white wine
1 (2 ¼ oz.) bottle small
capers, drained (optional)

In olive oil, cook onion, garlic and pepper in large, heavy skillet until tender, stirring often. Peel and dice eggplant. Soak in salt water 10 minutes; add drained eggplant to onion mixture and cook 20 minutes. Stir often. Add Ro-Tel, sugar, ketchup, Worcestershire sauce, salt and wine. Allow mixture to cook slowly until fairly thick and eggplant is tender. Cooking time is about 30 to 40 minutes longer. Stir occasionally. Adjust salt to taste. Cool and add well drained capers, if desired. Refrigerate or freeze until used. Yield 3 pints. Serves 60 to 70. Serve warm from chafing dish or at room temperature. Serve with rye crackers.

Mozelle McIntosh

GREEN ONION DIP

(1990 Recipe)

1 c. Hellmann's Cholesterol
Free Mayonnaise
½ c. lowfat yogurt
½ c. sliced green onions

½ c. parsley sprigs
1 tsp. Dijon mustard
½ tsp. minced garlic
1 tsp. salt

In blender, blend all ingredients until almost smooth. Cover and chill. Makes 1 ½ cups.

Hallie Chatham

HELEN'S PARTY MIX

½ box Twigs
1 pkg. gold fish
½ box oyster crackers
½ box Wheat Thins
½ box Cheez-It
½ box Bugles
1 can mixed nuts
1 can peanuts
1 c. salted pecans

2 c. oil
3 or 4 Tbsp. Worcestershire
sauce
1 Tbsp. sugar
2 Tbsp. garlic salt
2 Tbsp. seasoned salt
¼ to ½ bottle Italian dressing
1 box round pretzels

Pour dressing over all dry ingredients and stir. Bake at 200° for 2 hours, stirring every 15 minutes. Cool and store in airtight container.

Pat Stubbs

MOT MEXICAN CHILI DIP

(1990 Recipe)

Melt one box Mexican Velveeta cheese. Stir in 2 cans of chili. Heat and serve with tortilla chips.

Constance Golden

ITALIAN TUNA DIP

2 c. sour cream
1 can tuna, drained and flaked
¼ c. Parmesan cheese

1 Tbsp. lemon juice
1 pkg. dry Italian salad dressing mix (Good Seasons)

Mix ingredients and chill before serving with cold crisp vegetables.

Dottie Tomlinson

MARIE'S ZESTY COCKTAIL WIENERS

1 lb. skinless, all meat wieners
½ c. bourbon
½ c. catsup
¼ c. firmly packed dark brown sugar

1 Tbsp. grate onion
⅛ tsp. ground oregano
⅛ tsp. powdered rosemary (optional)

Cut wieners into 1" pieces. Combine bourbon, catsup, brown sugar, onion, oregano and rosemary (if desired) in saucepan. Bring to a simmering boil and add wieners. Simmer in sauce until wieners are tender. If possible refrigerate overnight in sauce. Serve in a chafing dish in hot sauce and spear with toothpicks. Yield: 4 dozen 1" pieces.

Dorothy Warren

MEXICAN DIP

2 avocados, chopped
1 pt. sour cream
½ jar Picante or taco sauce

⅓ c. grated Monterey Jack
3 green onions with tops, chopped

Layer ingredients in a long, low baking dish in order of listing. Cover and refrigerate overnight. Serve with a bowl of corn chips. Dip should be scooped up on chip from bottom. Do not stir or mix. Serves 20 to 25.

Mrs. Lanier Holland

MIRACLE PICKLES

2 qt. jars of cucumbers, sliced thin
2 c. sugar
2 c. cider vinegar

¼ c. plain salt
⅔ tsp. turmeric
⅔ tsp. celery salt
¾ tsp. dry mustard

Slice cucumbers and put in quart jars. Heat vinegar, sugar, salt and spices until sugar is dissolved. Pour over cucumbers to cover. Cover jar and keep in refrigerator. Unbelievably crisp and delicious and the easiest pickle possible; just slice, mix, pour and eat!

Mrs. Thomas C. Lacey

MUSHROOM HORS D'OEUVRES

1 lb. fresh mushrooms, chopped
¾ c. chopped onions
1 Tbsp. butter
12 oz. softened cream cheese

¼ tsp. salt
½ tsp. pepper
1 tsp. Worcestershire sauce
1 tsp. garlic salt
1 tsp. Accent

Saute the mushrooms and onion in butter until tender. Leave mixture in skillet but remove from heat and add cream cheese. Trim edges from king sized sandwich bread. Roll each slice thin with rolling pin. Spread mixture on each slice and roll. Place seam side down on cookie sheet. Freeze. While frozen, cut each roll of bread into 3 pieces. Dip each piece in melted margarine, be careful not to get too much margarine on each piece. While still frozen bake seam side down, 15 minutes at 400°. Serve hot. Can be kept frozen for months.

Alice Dunegan

OYSTER CRACKER SURPRISE

1 pkg. oyster crackers
1 c. oil
½ tsp. dill weed
⅛ tsp. garlic salt

¼ tsp. lemon-pepper seasoning
1 pkg. Hidden Valley Ranch dressing (original)

Put 3 large grocery sacks inside each other to absorb oil. Put crackers and all dry ingredients in sacks and shake. Add 1 cup oil, a little at a time, shaking well as you go. Whenever you think of it, through the day, shake sack several times. Store in airtight container.

Rose Fitch

OYSTER DIP EOLA

1 c. chopped green onions	2 to 3 tsp. salt
½ c. chopped celery	2 to 3 tsp. pepper
½ c. chopped bell pepper	3 doz. drained oysters
1 c. chopped parsley	1 tsp. Tabasco sauce
1 c. chopped lettuce	flour
6 oz. butter	oil of anise (2 or 3 drops)
⅓ tsp. garlic powder	2 c. fresh or frozen spinach

Saute green onions, celery and bell pepper in butter for 6 to 8 minutes. Add parsley, lettuce, garlic powder, salt and pepper. Simmer for about 10 minutes. Add oysters. Let oysters cook in mixture for 10 minutes then chop oysters into small pieces. Add Tabasco. Using sifter, shake flour gradually into mixture, stirring constantly until you have desired thickness for dip. Add anise one drop at a time, stir thoroughly and taste after each drop. To make this mixture add spinach. Allow about 6 to 8 minutes for cooking and remove from heat until ready to serve. Serve hot from chafing dish with Melba toast.

Maia Miller, Diane Greer

PARTY FRUIT DIP

8 oz. sour cream	¼ c. frozen orange juice
½ c. sugar	1 tsp. cinnamon
1 tsp. nutmeg	1 Tbsp. orange liqueur

Mix ingredients well. Serve with fresh fruit such as mangoes, oranges, apples, pear, fresh pineapple, strawberries and bananas.

Deanna Mackie

PARTY PIZZA

½ lb. hot sausage	4 Tbsp. chili sauce or pizza sauce
½ lb. lean ground beef	pinch of basil
½ c. chopped green pepper	pinch of Italian seasoning
½ c. red pepper	1 lb. shredded Cheddar cheese
1 tsp. oregano	1 loaf of party rye bread
½ tsp. garlic salt	

Mix all ingredients except bread. Cook and stir until well blended. Put about 1 teaspoon on rye bread. May be frozen for 1 hour then stored in plastic bags. Bake at 350° for 10 minutes.

Mrs. Charles Corey

PINEAPPLE CHEESE BALL

2 (8 oz.) pkg. cream cheese	¼ c. chopped bell pepper
1 (8 ½ oz.) can crushed pineapple, drained	2 Tbsp. chopped onion
1 ½ to 2 c. chopped pecans	1 Tbsp. seasoned salt

Mix cheese until soft. Stir in pineapple and 1 cup pecans. Add green pepper, onion and salt. Shape into a ball. Roll in remaining pecans. Wrap and refrigerate overnight. Serve on Ritz crackers. Serves 25 to 30.

Mrs. Constance Golden

PINEAPPLE CHEESE DIP

2 (8 oz.) pkg. cream cheese	¼ c. chopped bell pepper
1 (8 ½ oz.) can crushed pineapple and juice	2 Tbsp. chopped onion
2 c. chopped pecans	1 Tbsp. seasoned salt

Mix cheese until soft. Stir in pineapple and 2 cups pecans. Add green pepper, onion and salt. Let stand several hours to let flavors mingle. Keeps well in refrigerator for several days. Before serving, take out of refrigerator and let dip become softer. Serve with assorted crackers or potato chips. Serves 20 to 25.

Mrs. Walter Utley

Ro-TEL SUPREME

1 (10 oz.) can Ro-Tel	1 lb. hot sausage
1 lb. pasteurized cheese	1 pkg. Bleu cheese salad dressing mix
1 lb. mild sausage	

Melt cheese in double boiler. Fry sausage and drain well. Add all ingredients to melted cheese. Mix well. Serve hot in chafing dish with Fritos.

Viola S. Harviel

RUTH'S JEZEBEL SAUCE

1 jar apple jelly	1 small jar French's prepared mustard
1 jar pineapple jelly	½ jar horseradish

Mix ingredients together and serve with ham, turkey or any sliced cold cuts.

Dorothy Warren

SAUERKRAUT BALLS

<i>½ lb. sausage</i>	<i>¼ tsp. garlic salt</i>
<i>¼ c. chopped onion</i>	<i>⅛ tsp. black pepper</i>
<i>1 (14 oz.) can sauerkraut, drained and minced</i>	<i>¼ c. flour</i>
<i>2 Tbsp. bread crumbs</i>	<i>2 eggs, well beaten</i>
<i>1 (3 oz.) pkg. cream cheese</i>	<i>¼ c. milk</i>
<i>2 Tbsp. minced parsley</i>	<i>1 c. bread crumbs (more, if needed)</i>
<i>1 tsp. mustard</i>	<i>1 qt. oil</i>

In skillet, cook sausage and onions until meat is brown and crumbly. Drain fat, add sauerkraut and 2 Tbsp. bread crumbs. Combine cheese, parsley, mustard, salt and pepper. Stir into sauerkraut mixture and chill. Shape into ¾" balls and coat with flour. Combine eggs and milk. Dip floured balls into egg mixture and then in crumbs. Place in basket of deep fryer. Submerge in hot cooking oil and cook until golden brown. Drain on paper towels. Balls can be frozen on a cookie sheet. When ready to fry, thaw to room temperature. Makes about 50 balls.

Mrs. Bobby McAlexander

SHORT CUT PICKLED PEACHES

<i>1 ¾ c. sugar</i>	<i>4 sticks cinnamon</i>
<i>1 c. vinegar</i>	<i>2 large cans peach halves, drained</i>
<i>2 Tbsp. cloves</i>	

Bring to a boil the sugar, vinegar, cloves and cinnamon. Simmer 10 minutes. Pour over 2 large cans of peach halves which have been drained. Close tightly and refrigerate.

Katherine Sundstrom

SHRIMP STUFFED MUSHROOMS

<i>8 oz. pkg. cream cheese</i>	<i>few drops Tabasco</i>
<i>1 small can deveined shrimp</i>	<i>1 Tbsp. diced onions</i>
<i>1 tsp. lemon juice</i>	<i>salt and pepper to taste</i>
<i>2 Tbsp. mayonnaise</i>	<i>2 lbs. fresh mushrooms</i>

Mix ingredients together and chill 4 hours. Lightly saute 2 pounds fresh mushrooms in butter and fill with shrimp mixture.

Susan Brame, Vicki Webb

SMOKED OYSTER DIP

<i>2 (8 oz.) cream cheese, softened</i>	<i>1 c. sour cream</i>
<i>1 tsp. Worcestershire sauce</i>	<i>1 (3 ¾ oz.) can smoked oysters, undrained</i>
<i>2 tsp. fresh lemon juice</i>	

Blend cream cheese with Worcestershire sauce, lemon juice and sour cream. Combine with undrained oysters. Serve with corn chips or crackers.

Nell Crockett

SPICED PINEAPPLE CHUNKS

<i>1 (No. 2) can pineapple chunks</i>	<i>¼ tsp. ground ginger</i>
<i>6 cinnamon sticks</i>	<i>3 Tbsp. brown sugar</i>

Drain pineapple, reserving syrup. Combine syrup, cinnamon stick, ginger and brown sugar. Bring to boiling point and reduce heat and simmer uncovered 10 minutes. Pour over drained pineapple chunks and marinate at least 1 day before serving. Delicious with any meal.

Dorothy Warren

SPICY SAUSAGE BALLS

<i>2 lb. hot bulk sausage</i>	<i>2 (8 oz.) cans tomato sauce with mushrooms</i>
<i>2 eggs, well beaten</i>	<i>2 Tbsp. soy sauce</i>
<i>⅔ c. seasoned bread crumbs</i>	<i>2 Tbsp. Worcestershire sauce</i>
<i>4 tsp. curry powder</i>	<i>1 (3 oz.) can mushroom crowns</i>
<i>½ tsp. chili powder</i>	
<i>⅓ c. catsup</i>	

Break up sausage; add eggs, bread crumbs, curry powder and chili powder and mix well. Shape into ¾ inch balls and brown over low heat on all sides, draining off fat as it accumulates. Put sausage balls on paper towels to drain. Combine remaining ingredients in saucepan. Add sausage balls. Simmer, covered 15 minutes. Serve in chafing dish. This freezes well.

Thaw completely before removing from freezer container to keep from breaking meat balls. Add 1 (8 ounce) can tomato sauce to pan when reheating. Yields 100 balls.

Mrs. Walter Utley

SPINACH DIP

- | | |
|---|---------------------------------------|
| <i>1 (10 oz.) pkg. frozen chopped spinach</i> | <i>1 can water chestnuts, chopped</i> |
| <i>1 Knorr vegetable soup mix</i> | <i>1(8 oz.) carton sour cream</i> |
| <i>1 bunch green onions, chopped</i> | <i>½ c. mayonnaise</i> |
| | <i>pepper to taste</i> |
| | <i>1 Tbsp. lemon juice</i> |

Thaw and drain spinach well; chop onions and water chestnuts. Mix remainder of ingredients. Refrigerate at least 1 hour before serving. Serve with Wheat Thins.

Mrs. William Booth

SWEET GARLIC DILLS

- | | |
|---------------------|-------------------------|
| <i>Cucumbers</i> | <i>2 garlic buttons</i> |
| <i>4 Tbsp. dill</i> | <i>2 hot peppers</i> |

Step One: Pack washed, well drained cucumbers (medium size) in gallon jars. Add remaining ingredients. Cover with boiling solution of 1 quart vinegar, 2 quarts water and 1 cup pickling salt. Seal 60 to 90 days. This makes an excellent firm dill pickle and is good for two years.

Step Two: To finish as Sweet Garlic Dills, drain, dry and slice dills in ¼ to ⅓ inch slices. Pack back in gallon jar. Pour over boiling mixture of 2 cups sugar, 1 cup vinegar and 1 Tbsp. mixed pickling spice. Each day for 4 days pour solution off, add ½ cup sugar. Heat to boiling and pour solution back over. On 5th day pack in jars; seal. Be sure pickles are covered with solution. If you wish add additional garlic but never boil it in solution.

Mrs. S. P. Crockett, Sr.

TEXAS CAVIAR

(1990 recipe)

- | | |
|--|--|
| <i>2 lbs. fresh or frozen blackeyed peas</i> | <i>½ c. Wesson oil</i> |
| <i>½ lb. salt pork</i> | <i>4 to 6 tomatoes, sliced</i> |
| <i>1 Tbsp. salt</i> | <i>3 green peppers, cut in rings</i> |
| <i>1 whole onion</i> | <i>3 medium onions, sliced, separated into rings</i> |
| <i>3 cloves garlic, crushed</i> | <i>salt and white pepper to taste</i> |
| <i>2 bay leaves, crushed</i> | |
| <i>3 Tbsp. cider vinegar</i> | |

Cook salt pork in water about 30 minutes. Add peas, salt, one whole onion and cook about 45 minutes until peas are tender, not mushy. Drain peas immediately, discard salt pork and whole onion. Add oil, vinegar, bay leaves and garlic. Marinate several hours or overnight.

To serve, use footed crystal bowl. Layer chilled peas on bottom of bowl, then a layer of pepper rings, onion rings, tomato slices. (Salt and white pepper vegetables as you layer.) Continue layering. I usually have 3 layers of peas topped each time with the sliced fresh vegetables winding up with the top layer arranged attractively.

Sherry Barnett

VEGETABLE SPREAD

- | | |
|----------------------|---------------------------|
| <i>2 tomatoes</i> | <i>1 cucumber</i> |
| <i>1 c. celery</i> | <i>1 envelope gelatin</i> |
| <i>1 small onion</i> | <i>1 pt. mayonnaise</i> |
| <i>1 bell pepper</i> | <i>1 tsp. salt</i> |

Chop very finely tomatoes, celery, onion, bell pepper and cucumber. Soften 1 envelope gelatin in ¼ cup cold water. Add ¼ cup boiling water and let cool. Add 1 pint mayonnaise and 1 teaspoon salt. Then add vegetables and refrigerate overnight. Serve with Triscuits.

Constance Golden

***V*EGGIE PIZZA**

(1990 Recipe)

2 pkg. crescent rolls
1 c. mayonnaise
1 c. sour cream
1 c. cream cheese
1 pkg. Hidden Valley Ranch dressing

Variety of vegetables as topping
Parmesan cheese and/or grated cheese of your choice

Roll out dough in jelly roll pan. Bake at 375° 10 minutes. Mix mayonnaise, sour cream, cream cheese and dressing in blender. Spread on cooled crust. Top with finely chopped veggies - broccoli, green pepper, black olives, cauliflower, green olives, celery, carrots. Sprinkle with grated cheese and parmesan cheese.

Betty Burch

***W*ATER CHESTNUT DIP**

1 c. sour cream
1 c. mayonnaise
1 can (8 oz.) water chestnuts, drained and chopped

3 Tbsp. soy sauce
3 green onions, chopped
½ c. chopped parsley
2 to 3 drops Tabasco sauce

Thoroughly mix all ingredients together. Use as a dip.

Constance Golden

*soups,
salads
and sauces*





Recipe Favorites



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SOUPS, SALADS & SAUCES

*A*MISH SALAD

1 qt. sauerkraut, rinsed and drained
1 green pepper, chopped
1 small onion, chopped
1 c. celery, chopped

1 ½ c. sugar
½ c. salad oil
⅔ c. vinegar
⅓ c. water

Toss first 4 ingredients together. Combine remaining ingredients, add to sauerkraut mixture. Let stand overnight. Drain before serving.

Mrs. Lloyd Chatham

*A*SPARAGUS MOLD

1 tsp. unflavored gelatin
½ c. cold water
3 oz. pkg. lemon flavored gelatin
2 chicken bouillon cubes
1 c. boiling water
1 Tbsp. lemon juice

½ c. commercial Green Goddess dressing
14 oz. can cut asparagus, drained
½ c. diced celery
2 Tbsp. finely chopped green pepper

Soften unflavored gelatin in cold water; set aside. Dissolve lemon gelatin and bouillon in boiling water; add softened gelatin, stirring until dissolved. Add Green Goddess dressing and lemon juice, stirring with a wire whisk until smooth. Chill until slightly thickened. Stir asparagus, celery and green pepper into gelatin mixture. Pour into a lightly oiled 1 quart mold and chill until firm. Unmold on lettuce leaves. This recipe doubled could be prepared in a flat casserole dish.

Mrs. Roderick LaGrone

*A*SPARAGUS MOLD

1 can asparagus soup
1 (3 oz.) pkg. lime jello
1 (8 oz.) pkg. cream cheese
½ c. hot (boiling) water
½ c. mayonnaise

¾ c. celery, diced
1 Tbsp. grated onion
½ c. chopped green peppers
½ c. coarsely chopped pecans

Dissolve gelatin in hot water. Add cream cheese and work out any lumps. Add the other ingredients and jell. Serves 6.

Jean Doxey, Ginger Kemp

BLUEBERRY SALAD

(1990 Recipe)

- | | |
|--|----------------------------------|
| 1 (3 oz.) pkg. lemon Jell-O | 3 Tbsp. sugar |
| 1 ¼ c. boiling water | 2 (3 oz.) pkg. red Jell-O |
| ½ pt. coffee cream | 3 cups boiling water |
| 1 (8 oz.) pkg. cream cheese, softened | 1 can blueberries |
| 1 tsp. vanilla | lemon juice |

Dissolve 1 package lemon Jell-O in 1 ¼ boiling water. Cool. Gradually mix coffee cream with package softened cream cheese. Add vanilla and sugar. Combine with lemon Jell-O and pour into greased mold. Chill till firm.

Dissolve 2 packages red Jell-O in 3 cups boiling water. Cool. Add can of blueberries and juice and a few drops of lemon juice. Pour into ring mold on top of lemon mold when it begins to congeal.

Ethel Peters

BROCCOLI-CAULIFLOWER SALAD

- | | |
|---|----------------------------------|
| 5 c. or 2 bunches broccoli flowerets | 1 c. diced fresh tomatoes |
| 2 ½ c. cauliflower flowerets or one head | 1 c. mayonnaise |
| 1 onion (I prefer red), chopped | ½ c. sour cream |
| | 2 Tbsp. vinegar |
| | 2 Tbsp. sugar |

Combine broccoli, cauliflower, onion and tomatoes. Stir together mayonnaise, sour cream, vinegar and sugar. Pour over vegetables and toss. Sprinkle with salt and pepper. Chill 3 to 4 hours. Keeps several days in refrigerator.

Dottie Tomlinson

CABBAGE SALAD A LA CHAT

Salad:

- | | |
|---|---|
| 1 large head cabbage, shredded | 2 medium onions, thinly sliced and separated |
| 1 green bell pepper, sliced thin | 1 medium can of pimentos, drained |
| ¼ c. sliced, stuffed olives | |

In a large container, arrange ingredients in layers in order listed. Do not stir.

Dressing:

- | | |
|---------------------------|---------------------------|
| 1 c. salad oil | 1 ½ tsp. salt |
| 1 c. sugar | 1 tsp. celery seed |
| ¾ c. white vinegar | dash pepper |

Combine all ingredients and boil for 2 minutes. Pour the hot dressing over cabbage mixture, cover tightly and refrigerate at least 4 or 5 hours before serving. Yields 15 servings.

Hallie Chatham

CABBAGE SOUFFLE SALAD

(1990 Recipe)

- | | |
|-----------------------------|---|
| 1 pkg. lemon gelatin | 1 ½ c. finely shredded red cabbage |
| 1 c. boiling water | ¼ c. diced celery |
| ½ c. mayonnaise | ¼ c. diced green pepper |
| ½ c. cold water | 1 Tbsp. minced onion |
| 2 Tbsp. vinegar | |
| ¼ tsp. salt | |

Dissolve gelatin in boiling water. Blend in mayonnaise. Add cold water, vinegar and salt. Chill until partially set. Beat until fluffy. Add remaining ingredients. Pour into 1 quart mold. Chill until set. Can use white or red cabbage.

Eva Hurdle

CAULIFLOWER SALAD

- | | |
|--|---|
| 1 medium cauliflower,
broken into florets | 2 Tbsp. sweet pickle relish,
drained |
| 1 medium tomato, chopped | ½ c. mayonnaise |
| 1 medium cucumber, peeled
and chopped | ½ tsp. salt |
| 3 green onions with tops,
chopped | ¼ tsp. pepper |
| 1 stalk celery, finely chopped | 1 Tbsp. lemon juice |
| 2 hard cook eggs, chopped | 4 slices bacon, cooked and
broken |

Cook cauliflower, covered with boiling water, 10 minutes. Drain well. Add next 10 ingredients, toss gently. Cover and refrigerate several hours. Sprinkle with bacon. Serves 8.

Martha McAlexander

CHEESE SOUP

- | | |
|----------------------------------|--|
| 3 Tbsp. margarine | dash garlic powder |
| 1 bunch green onions,
chopped | few drops Tabasco |
| 1 rib celery, minced | 1 lb. Velveeta cheese |
| 2 ½ c. chicken broth | 3 c. Cheddar cheese (8 oz.),
grated |
| 1 can cream of chicken soup | 2 c. half and half cream |
| ¼ tsp. white pepper | |

Saute onions and celery in the margarine. Add chicken broth and soup; stir until smooth. Add seasonings; cover and simmer 20 minutes. Add cheese, keeping heat very low. Stir until cheese melts. Add cream. Do not allow to boil. Let set and reheat.

Susan Brame, Jean Liddy

CHINESE REFRIGERATOR SALAD

- | | |
|------------------------------------|-------------------|
| 2 cans French style green
beans | ½ c. onion flakes |
| 1 can Chinese mixed
vegetables | ¾ c. vinegar |
| | 1 c. sugar |

Drain French green beans and mixed vegetables. Mix these two items together and add onion flakes. Mix vinegar and sugar together and add to the vegetables stirring well. Cover and refrigerate overnight.

Mrs. Robert Hurdle

CORN CHOWDER

- | | |
|--|------------------------------------|
| 6 slices bacon | 2 c. milk |
| 1 medium onion, chopped | 1 (17 oz.) can cream style
corn |
| 2 medium potatoes, peeled
and cubed | ½ tsp. salt |
| ½ c. water | dash of pepper |

Fry bacon in a Dutch oven until crisp; remove bacon, reserving 2 tablespoons drippings in Dutch oven. Crumble bacon and set aside. Saute onion in drippings until tender; add potatoes and water. Cover and simmer 15 to 20 minutes or until potatoes are tender. Stir in milk, corn, salt and pepper; cook over medium heat, stirring frequently until thoroughly heated. Sprinkle each serving with crumbled bacon. Yields: about 5 cups.

Martha Carlisle

CRACKER BARREL SALAD

- | | |
|--|--|
| 1 cup water | 1 box lemon jello |
| ½ cup sugar | ¼ lb. grated Cracker Barrel
mild cheese |
| 1 small can heavy syrup
crushed pineapple | ½ pint whipped cream |

Mix water, sugar and pineapple. Bring to a boil. Boil 1 minute. Pour over lemon jello. Set aside until partially congealed. Add cheese. Then add whipped cream. Congeal.

Sherry Barnett

ROCK-POT GOLDEN FRUIT

- | | |
|---|---|
| 2 cans crushed pineapple
(unsweetened and in its
own juice) | 12 oz. dried apricots,
chopped |
| 7 oz. dried peaches, chopped | 15 oz. golden raisins |
| 8 oz. dried apples, chopped | 16 oz. unsweetened
concentrated orange juice
with water added |

Cook in crock-pot on low for 12 hours. Add water as needed.

Gertrude McAlexander

CRUNCHY COLE SLAW

- | | |
|--|---|
| <i>1 medium head cabbage, shredded</i> | <i>2 stalks celery, sliced</i> |
| <i>2 medium onions, chopped</i> | <i>2 peppers, chopped (1 green and 1 red)</i> |
| <i>2 c. sugar</i> | <i>1 c. salad oil</i> |
| <i>1 c. cider vinegar</i> | <i>1 Tbsp. salt</i> |
| <i>2 Tbsp. sugar</i> | |

Combine cabbage, celery, onions and peppers. Add 2 cups sugar and blend well. Combine remaining ingredients; bring to a boil stirring constantly. Pour dressing over cabbage immediately. Cool, cover and store in refrigerator. Slaw will remain crisp for 9 days.

CUCUMBER MOUSSE

- | | |
|--|---|
| <i>1 c. unpeeled cucumbers, shredded</i> | <i>1 c. mayonnaise</i> |
| <i>2 Tbsp. grated onion</i> | <i>1/3 c. slivered blanched almonds</i> |
| <i>1 pkg. (3 oz.) lime gelatin</i> | <i>1 Tbsp. horseradish (optional)</i> |
| <i>3/4 c. boiling water</i> | |
| <i>1 c. small curd cottage cheese</i> | |

Drain cucumber well. Combine with onion. Dissolve gelatin in boiling water. Chill until slightly thickened. Fold in rest of ingredients. Spoon into 5 cup mold. Chill until set. Unmold and garnish. If desired, cottage cheese may be mashed. Horseradish may be added for extra zing.

Dorothy Corey

CUCUMBER (YUM YUM SALAD)

- | | |
|--------------------------------------|----------------------------------|
| <i>2 pkg. lemon Jell-O</i> | <i>1 c. diced celery</i> |
| <i>1 small carton cottage cheese</i> | <i>1 c. pecans, chopped fine</i> |
| <i>1 c. diced green onions</i> | <i>1 1/2 c. Miracle Whip</i> |
| <i>1 c. diced cucumber</i> | |

Dissolve Jell-O in 1 1/2 cups boiling water. Let cool and start congealing. Add vegetables, pecans and cottage cheese. Add 1 1/2 cups Miracle Whip. Chill till firm. Serves 12 to 16 in regular salad servings.

Mrs. S. P. Crockett, Sr.

DARK CHERRY SALAD

- | | |
|---|---|
| <i>2 (1 lb.) cans dark cherries</i> | <i>6 oz. cream cheese</i> |
| <i>4 small pkg. orange flavored gelatin</i> | <i>2 Tbsp. milk</i> |
| <i>2 cans Mandarin oranges</i> | <i>1 c. whipped cream</i> |
| | <i>1 1/4 c. liquid (see directions)</i> |

Drain oranges; add water to liquid from can to make 1 1/4 cups. Heat to boiling and add gelatin. Stir until dissolved; cool slightly. Add fruits. Mix cream cheese with milk and stir into gelatin mixture. Add whipped cream and combine thoroughly. Spoon into large mold and chill until firm. Garnish with parsley.

Irene Strickland

DIANE'S COOL CUCUMBER SOUP

- | | |
|--|---|
| <i>2 cucumbers, peeled and chopped</i> | <i>3/4 c. sour cream</i> |
| <i>1 envelope Leek soup mix</i> | <i>1 tsp. lemon juice</i> |
| <i>3/4 c. milk</i> | <i>few drops green food coloring (optional)</i> |

Puree all ingredients in blender or food processor. Chill. Serve with a dollop of sour cream and a sprinkling of chopped chives, if desired. Serves 6 to 8.

Diane Greer, Eleanor Lee Tomlinson

EASY BROCCOLI SOUP

- | | |
|---------------------------------------|-------------------------------------|
| <i>1/4 c. chopped onion</i> | <i>1 c. finely chopped broccoli</i> |
| <i>3 Tbsp. butter, melted</i> | <i>1 small bay leaf</i> |
| <i>3 Tbsp. flour</i> | <i>1/2 c. milk</i> |
| <i>3 c. chicken broth (or 3 cans)</i> | <i>1/2 tsp. pepper</i> |

Melt butter in pan. Add onions, then flour. Stir until smooth. Gradually stir in broth, broccoli and bay leaf. Cook over medium heat for 45 minutes. Remove bay leaf. Just before serving, add milk and pepper. Serves 4.

Martha Fitch

EGGS EN GELEE

(1990 Recipe)

- | | |
|---|----------------------|
| 2 Tbsp. unflavored gelatin | 1/2 c. chili sauce |
| 1/2 c. cold water | 1/2 c. mayonnaise |
| 1 c. hot chicken broth | 1 tsp. salt |
| 10 hard-cooked eggs, coarsely
grated | 1 Tbsp. grated onion |
| | 1/4 tsp. pepper |

Soften gelatin in cold water, then dissolve in hot broth. Allow to cool. Combine remaining ingredients and add to gelatin mixture. Pour into oiled mold (4 to 6 cup mold). Chill until firm. Serve on lettuce with mayonnaise. Garnish with tomatoes or radishes for color. Serves 8.

Jean Liddy

ELEGANT AND EASY SEALEG AND CRAB SOUP

- | | |
|---------------------------------------|---------------------------------------|
| 2 cans cream of mushroom
soup | dash of ground pepper |
| 2 cans half and half | 6 oz. crabmeat, canned may
be used |
| 2 Tbsp. dried onion soup mix | 1 lb. sealegs |
| 8 oz. sharp Cheddar cheese,
grated | |

Mix together all ingredients except crabmeat and sealegs. Simmer until cheese has melted. Add seafood and simmer until all ingredients are well blended. Serve immediately. Four generous main course servings.

Dottie Tomlinson, Irene Strickland

ELIZABETH'S SALAD

- | | |
|--|-------------------------|
| 1 pkg. lime jello | 1 carton cottage cheese |
| 1 pkg. lemon jello | 1 c. mayonnaise |
| 2 c. boiling water | 1 c. Eagle Brand milk |
| 1 envelope Knox gelatin | 1 c. chopped nuts |
| 1 (20 oz.) can crushed
pineapple, drained | 2 Tbsp. horseradish |
| | 3 Tbsp. lemon juice |

Dissolve lime and lemon jello in the 2 cups boiling water. Dissolve Knox gelatin in 1 cup cold water. Add to lemon-lime mixture. Mix together 1 carton cottage cheese and 1 cup mayonnaise until smooth. Add this, as well as the drained crushed pineapple into mixture.

In a separate bowl, combine the 1 cup Eagle Brand milk, chopped nuts, horseradish and lemon juice. Add to cheese, mayonnaise, gelatin mixture. Refrigerate. Serves 16. Will keep 3 weeks.

Elizabeth Butler

FRESH SPINACH SALAD

- | | |
|---|-----------------------------|
| 1 lb. fresh spinach, washed
and torn, heavy stems
removed | 1/3 c. cider vinegar |
| 1/4 c. sugar | 1/2 to 1 c. salad oil |
| 2 tsp. salt | crisply fried bacon bits |
| 1 tsp. dry mustard | chopped onion |
| | hard boiled eggs (optional) |
| | mushrooms (optional) |

Mix sugar, salt, vinegar and oil in a jar and refrigerate overnight. (Will keep up to a week in refrigerator.) When ready to serve, shake well and pour over spinach. Top with crisply fried bacon bits and chopped onions. Hard boiled eggs and mushrooms may be added to salad

FROZEN FRUIT SALAD

- | | |
|---|--|
| 2 (3 oz.) pkg. cream cheese | 1 medium can crushed
pineapple, drained |
| 1/2 c. sugar | 2 sliced bananas |
| 9 oz. Cool Whip | 1 c. chopped nuts |
| 10 oz. pkg. frozen
strawberries with juice | |

Mix cream cheese and sugar. Add remaining ingredients. Mix and freeze. Thaw to serve. Remainder can be refrozen.

Pam Bray

FROZEN TOMATO SALAD

- | | |
|---|----------------------|
| 2 Tbsp. plain gelatin, soaked
in 1/2 c. cold water | 1 pt. mayonnaise |
| 1 qt. tomato juice | dash Tabasco |
| 1 pt. crushed pineapple,
drained | 1 Tbsp. onion juice |
| 1 c. cream cheese and cottage
cheese, mixed | 1 1/2 tsp. salt |
| | 1 tsp. dry ginger |
| | 1/2 tsp. dry mustard |

Add gelatin to heated tomato juice. Cool and add other ingredients; with electric beater, mix well. Freeze this in an ice cream freezer or put in freezer trays stirring 3 times every hour. Should serve 15 to 16.

Vi Harviel

FRUIT SALAD - BAKED

1 box pitted prunes
1 box dry apricots
1 can cherry pie filling

1 can pineapple tidbits,
undrained
½ c. white wine
3 oz. pecan pieces

Mix together. Bake at 300° for 35 to 40 minutes.

Mozelle McIntosh

GINGER ALE SALAD

1 (8 ½ oz.) can crushed
pineapple
1 (1 lb.) can (2 c.) grapefruit
sections
¼ c. sugar

dash of salt
2 envelopes unflavored
gelatin
⅓ c. broken walnuts
2 c. ginger ale, well chilled

Drain fruits, reserving syrups. Combine sugar, gelatin, dash of salt and reserved syrups; heat and stir over low heat until gelatin dissolves. Chill until cold but still liquid; stir in fruits and nuts. Carefully pour ginger ale down side of bowl; stir gently with up and down motion. Chill until partially set. Spoon into individual molds; chill until firm. Unmold; garnish with cherries. Makes 8 servings.

Mrs. William S. Ragsdale

GREEN BEANS HORSERADISH

2 (No. 303) cans whole green
beans
1 large onion, sliced
several bits of ham or bacon
1 c. mayonnaise
2 hard cooked eggs, chopped
1 heaping Tbsp. horseradish

1 tsp. Worcestershire sauce
salt to taste
pepper, onion salt, celery
salt, garlic salt to taste
1 ½ tsp. parsley flakes
juice of 1 lemon

Cook beans with onion and meat for 1 hour or more. Blend mayonnaise with remaining ingredients and set aside at room temperature. When beans are ready to serve, drain and spoon mayonnaise mixture over them. This is better served as a cold salad.

Constance Golden

GUACAMOLE

(Good as appetizer or salad)

Layer 1:

1 envelope unflavored
gelatin
¼ c. cold water
¼ c. boiling water
1 ½ c. mashed avocado
3 Tbsp. lemon juice
½ c. heavy cream, slightly
whipped

1 tsp. salt
¼ tsp. Tabasco
¼ c. ripe olives, sliced
5 tsp. grated onion
dash cayenne
½ tsp. chili powder

Soften gelatin in cold water and then dissolve in boiling water. Combine remaining ingredients and fold in gelatin. Pour into oiled loaf pan and chill until thickened.

Layer 2:

3 c. tomato juice
1 ½ bay leaves, crumbled
½ tsp. salt

1 thick slice onion
6 whole cloves
peppercorns, to taste

In saucepan combine 2 cups juice, bay leaves, salt, onion, cloves and peppercorns. Bring to boil; simmer for 10 minutes and strain. Soften gelatin in remaining cup of juice then mix into hot mixture. Add remaining ingredients; cool. Pour over first layer and chill overnight in mold. Serve with crackers.

Diane Greer

IRENE'S BLUEBERRY SALAD

Salad:

1 can blueberries
1 medium can crushed
pineapple

2 pkg. raspberry Jell-O
1 c. pecans, chopped

Drain blueberries and pineapple, reserving juice. Place juice in saucepan with enough water to measure 3 ½ cups. Bring to a boil. Pour over Jell-O, stirring constantly until dissolved. Pour into large serving dish. Chill until partially set. Add blueberries, pineapple and pecans. Chill until firm.

Creamy Topping:

1 (8 oz.) carton sour cream
2 c. Cool Whip

1 c. sugar
pecans, chopped

Combine sour cream, Cool Whip and sugar; mix well. Spread over congealed layer evenly. Sprinkle with chopped pecans. Chill. Cut into squares; serve on lettuce leaf. Yield: 20 servings.

Irene Strickland

LADY MARY'S SALAD

Salad:

4 oranges, peeled and sectioned	1 large can sliced pineapple
1 large can fruit cocktail	1 small bottle cherries
	2 c. marshmallows, cut up

Drain and cut fruit in small pieces.

Dressing:

1 c. pineapple and orange juice	2 egg yolks, beaten
	½ c. sugar

Cook until thick in double boiler. Cool and mix in fruit and marshmallows.

Before Serving:

2 bananas (sliced)	½ pint whipping cream, whipped
1 cup chopped nuts	

Fold all ingredients together. Let chill. Serves 10 to 12.

Martha Carlisle

LOIS' GARDEN DELIGHT POTATO SALAD

1 (16 oz.) can Veg-All mixed vegetables	1 bunch green onion, cut into small bits (include tops)
3 c. diced cooked potatoes	¾ c. mayonnaise
⅓ c. chopped green pepper	2 Tbsp. horseradish
⅓ c. diced sweet pickle	dash Tabasco hot pepper sauce
¼ c. pimento	1 tsp. salt

Drain Veg-All thoroughly and combine with diced potatoes, green pepper, sweet pickle, green onions and chopped pimento. Chill thoroughly. Mix together mayonnaise, horseradish, hot pepper sauce and salt. Add to chilled Veg-All mixture and toss lightly.

Sherry Childers

MANDARIN ORANGE SALAD

(1990 Recipe)

Crust:

2 c. graham cracker crumbs	1 stick butter or margarine
¼ c. sugar	

Mix together above ingredients. Press in bottom of 9 x 13 inch baking dish. Bake 10 minutes. Allow to cool.

Salad:

1 can Eagle Brand milk	2 cans Mandarin oranges, drained
1 (6 oz.) frozen orange juice	
1 (8 oz.) Cool Whip	

Combine first three ingredients well. Fold in well drained Mandarin oranges. Pour into crust. Freeze.

Irene Strickland

MARINATED GREEK SALAD

Salad:

1 pkg. (9 oz.) frozen cut green beans	1 (6 to 8 oz.) stuffed olives, sliced
1 (9 oz.) can artichoke hearts	2 small onions, sliced in rings
4 oz. sliced mushrooms, drained	

Cook green beans according to package directions. Combine all vegetables.

Dressing:

1 clove garlic	⅓ c. wine vinegar
1 tsp. salt	¾ c. olive oil
¼ tsp. pepper	

Combine all ingredients for dressing and mix well. Pour dressing over vegetables and refrigerate at least six hours.

Maia Miller

MARINATED VEGETABLE SALAD

(1990 Recipe)

Marinade:

$\frac{3}{4}$ c. sugar
1 c. red wine vinegar
 $\frac{1}{2}$ c. water

$\frac{1}{2}$ c. Wesson oil
1 clove garlic, minced

Vegetable Salad:

2 (16 oz.) cans French style
green beans, drained
2 (17 oz.) cans early green
peas, drained
1 (14 oz.) can artichoke
hearts, diced
1 (7 oz.) can chopped
pimentos

1 medium green pepper,
chopped
1 medium onion, diced
1 (8 oz.) can water chestnuts,
sliced
1 (16 oz.) can whole carrots

Combine drained vegetables. Blend all marinade ingredients and pour over the vegetables. Marinate overnight. This recipe may be prepared several days ahead. Serves 20.

NOTE: Many other vegetables may be combined and used such as whole corn, sliced carrots, celery, chopped green onions, etc. Also artichoke hearts and water chestnuts may be omitted and perhaps mushrooms added. Use your imagination and your taste preferences.

Pat Stubbs

MIRIAM'S SALAD

(1990 Recipe)

1 can whole cranberry sauce
1 large can crushed
pineapple, drained

$\frac{1}{2}$ c. sugar
4 chopped bananas
9 oz. Cool Whip

Mix first 4 ingredients and let set in refrigerator for $\frac{1}{2}$ hour. Stir in Cool Whip and freeze.

Dorothy Warren

MRS. McGAUGHY'S COLD CUCUMBER SOUP

2 c. unpeeled, sliced
cucumbers
2 Tbsp. chopped onions
2 c. chicken broth
 $\frac{1}{2}$ tsp. sugar

$\frac{1}{4}$ tsp. pepper
1 tsp. salt
1 Tbsp. lemon juice
 $\frac{1}{2}$ c. half and half cream

Place cucumbers and onions in blender and chop until pureed. Add all but cream and blend well. Stir in cream when ready to serve. Serve in demitasse or bouillon cups. Freezes well. Serves 10.

Lou Jones

MIRT'S FROZEN SALAD

1 (No. 2) can crush pineapple
1 (No. 2) can pie cherries
1 c. chopped nuts

1 can Eagle Brand milk
2 tsp. lemon juice
1 large container Cool Whip

Mix the pineapple, cherries, nuts, milk and lemon juice. Fold in the Cool Whip. Freeze or store in pudding cups for individual servings. Serve on a lettuce leaf. May be frozen in a tube pan for a buffet.

Mrs. William Kemp

NEXT DAY VEGETABLE SALAD

$\frac{1}{2}$ medium head cauliflower
 $\frac{1}{2}$ large bunch broccoli
1 medium head iceberg
lettuce, torn into bite size
pieces
1 lb. bacon, cooked and
crumbled

dash of white pepper
1 medium sized red onion,
sliced and separated into
rings
 $\frac{1}{4}$ c. grated Parmesan cheese
2 c. mayonnaise
1 Tbsp. sugar

Wash cauliflower, cut flowerets into bite size pieces. Trim off broccoli leaves, wash and cut flowerets into bite size pieces.

Layer lettuce, cauliflower, broccoli, bacon, onion and cheese (in that order) in a 4 quart bowl. Combine mayonnaise, sugar and pepper; mix well. Spread evenly over top, sealing to edge of bowl. Cover tightly and chill 24 hours. Garnish with chopped green onions, if desired. Serves 8 to 10.

Constance Lanier

NIPPY CELERY AND BEET SALAD

- | | |
|---------------------------------------|------------------------------|
| 1 ½ c. cooked shoestring-style beets | 1 ½ Tbsp. horseradish |
| 1 c. beet juice | 3 Tbsp. wine vinegar |
| 1 (3 oz.) pkg. lemon-flavored gelatin | 1 tsp. grated onion |
| ½ c. cold water | ½ tsp. finely chopped garlic |
| | ¼ tsp. salt |
| | 1 c. diced celery |

Drain beets, reserving 1 cup juice; set beets aside. Bring beet juice to a boil; add gelatin and stir until dissolved. Add water, horseradish, vinegar, onion, garlic and salt. Chill until partially set. Fold in celery and beets. Pour into a 4 cup mold or individual molds. Chill until firm. Unmold. Serves 6.

Jean Liddy

ORANGE SHERBET SALAD

- | | |
|---------------------------------|-------------------------------|
| 1 pkg. (6 oz.) orange gelatin | 2 bananas, sliced |
| 2 c. boiling water | 1 small can crushed pineapple |
| 1 pt. orange sherbet | |
| 1 can (11 oz.) Mandarin oranges | |

Dissolve gelatin in 2 cups boiling water, add sherbet, stir until dissolved. Add remaining ingredients. Refrigerate until congealed.

Katherine Sundstrom

ORIENTAL SALAD

- | | |
|---|---|
| 1 (17 oz.) can tiny green peas, drained | 1 (6 oz.) can sliced mushrooms, drained |
| 1 (16 oz.) can bean sprouts | 1 (4 oz.) can pimento, sliced |
| 1 (12 oz.) can whole kernel corn, white (drained) | 1 large green pepper, thinly sliced |
| 2 (5 oz.) cans water chestnuts, diced and drained | 1 large onion, thinly sliced |
| | 1 c. celery, thinly sliced |

Combine all vegetables. Then combine 1 cup salad oil, 1 cup water, 1 cup sugar, ½ cup vinegar, salt and pepper and 3 to 4 table-spoons soy sauce. Pour over vegetables. Cover and chill 24 hours. Drain before serving. Serves 20 to 25.

Mrs. Joe Hurdle

OYSTERS ELEGANTE

- | | |
|--|---------------------------------|
| 1 stick butter | 2 cans Campbell's chicken broth |
| 1 onion, chopped | 1 small carton of heavy cream |
| 1 jar oysters, chopped | 1 box frozen chopped spinach |
| 1 c. flour | |
| 2 ½ c. scalded milk (be sure to do this or it will curdle) | |

Cook butter, chopped onion and oysters until oysters curl at edges. Then add remaining ingredients. Heat all and serve in mugs. It is good to serve with drinks instead of the usual cheese. Also good as soup.

Eleanor Lee Tomlinson

PEA SALAD WITH BACON

Salad:

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|----------------------------|----------------------------|
| 1 (20 oz.) bag frozen peas | ¼ c. green onions, chopped |
| 8 slices bacon | lettuce |

Rinse the peas in hot tap water until defrosted; drain and chill. Cook the bacon and chop. Mix all ingredients together with dressing (see below) and serve on a bed of lettuce. Serves 8.

Dressing:

- | | |
|--------------------------|--------------------------|
| ¼ c. sour cream | salt and pepper to taste |
| ¼ c. mayonnaise | dried dill weed to taste |
| 2 Tbsp. parsley, chopped | (optional) |

Combine all ingredients.

Diana Mobley

PEACH OR APRICOT SALAD

- | | |
|--|----------------------------|
| 1 large pkg. peach or apricot jello | 1 tsp. lemon juice |
| 1 (20 oz.) can crushed pineapple and juice | ¼ c. mayonnaise |
| | 1 (8 oz.) carton Cool Whip |
| | 2 c. buttermilk |

Mix jello and pineapple; cook to boiling point. Cool jello and pineapple; when it begins to congeal, add folded mixture of lemon juice, mayonnaise, Cool Whip and buttermilk. Pour into pan or mold. Refrigerate for several hours. cut into squares to serve.

Katherine Sundstrom

PRETZEL SALAD

Layer #1:

1 ½ sticks oleo
3 Tbsp. sugar

2 ¼ c. crushed pretzels

Cream sugar and oleo. Add pretzels and press in long Pyrex dish. Bake at 350° for 10 minutes. Let cool.

Layer #2:

1 (8 oz.) cream cheese
1 c. sugar

1 small Cool Whip

Cream sugar and cheese. Add Cool Whip. Spread over cooled pretzel layer.

Layer #3:

2 (3 oz.) pkg. strawberry jello
2 c. boiling water

1 large pkg. frozen strawberries

Mix jello and water. Add berries. Let partially jell and pour over Layer #2. Refrigerate overnight.

Mrs. Lanier Holland

RAINBOW FROZEN SALAD

1 large can fruit cocktail
1 large can crushed pineapple
1 large pkg. colored marshmallows

1 large pkg. white marshmallows
1 small bottle maraschino cherries
1 pt. whipping cream

Drain fruit cocktail and pineapple. Cut up marshmallows into small pieces and add to fruit. Cut up cherries and add to the fruit and marshmallows. Whip cream and fold in fruit mixture. Freeze until hard in a deep container. Scoop out with ice cream scoop and serve on lettuce leaf with mayonnaise and green or red cherry on top. Also may be used as a dessert.

Vermelle Utley

RICE SALAD

2 Tbsp. vinegar
¼ c. salad oil
1 ½ tsp. seasoning salt
¼ tsp. black pepper
¼ tsp. red pepper
1 ½ c. rice
3 c. chicken broth
1 (17 oz.) can small English peas, drained
2 hard boiled eggs, diced

1 can artichoke hearts, drained and cut into small pieces
1 (4 oz.) can chopped ripe olives
½ c. sweet pickle relish
1 medium onion, chopped
1 small jar pimento, chopped
½ c. mayonnaise
2 Tbsp. prepared mustard

Combine vinegar, salad oil, seasoning salt and peppers. Mix well. Cook rice in chicken broth. Pour salad dressing over hot rice. Toss well and cool. Stir in peas, artichokes, olives, eggs, pickle relish, onions and pimentos. Combine mayonnaise and mustard. Toss with other ingredients. chill until serving time. Serves 10 to 12.

Vicki Webb

RICE SALAD

2 pkg. chicken flavored rice
¾ c. green pepper, chopped
8 green onions, chopped (use tops, if not too strong)
16 pimento stuffed olives, sliced

2 (6 oz.) jars marinated artichoke hearts, sliced
⅔ c. mayonnaise
1 tsp. curry powder

Cook rice as directed on package omitting butter. Cool. Add pepper, olives and onions. Drain artichoke hearts. Add sliced artichokes. Mix mayonnaise and curry powder. Add to salad, toss and chill. Serves 12 or more. If you want it a little thinner, add liquid from artichokes with the mayonnaise.

Pat Stubbs

ROQUEFORT-PASTA SALAD

2 c. cooked spinach elbow macaroni, chilled
1 c. cooked cut green beans, chilled
1 medium tomato, chopped
1 oz. Roquefort cheese

2 Tbsp. mayonnaise
¼ c. plain low-fat yogurt
dash each - garlic powder and pepper
4 eggs, hard cooked, chilled and cut in quarters

In salad bowl combine macaroni, green beans and tomato; set aside. In small mixing bowl, using a fork, mash together cheese and mayonnaise until cheese is softened and has a spread-like consistency. Stir in yogurt, garlic powder and pepper. Pour dressing over macaroni mixture and toss well to combine; serve garnished with egg quarters. Serves 4.

Pam Bray

SALMON MOUSSE

<i>1 can drained salmon</i>	<i>½ c. chopped bell pepper</i>
<i>1 can tomato soup</i>	<i>1 small bottle sliced olives</i>
<i>8 oz. cream cheese</i>	<i>1 (6 ½ oz.) bottle Durkee</i>
<i>½ c. chopped onion</i>	<i>2 envelopes gelatin</i>
<i>½ c. chopped celery</i>	

Heat soup and cream cheese in the top of a double boiler until well combined and cheese is melted. Dissolve gelatin into hot mixture. Set aside. Mix all other ingredients in a separate container and as soup mixture thickens, add to salmon mixture. Pour into a 5 cup mold that has been well greased with mayonnaise. Chill until firm. Serve with crackers. This makes an excellent appetizer or a luncheon salad.

Diane Greer

SAUTERNE SALAD

<i>1 c. water</i>	<i>1 small can crushed</i>
<i>1 pkg. apple gelatin</i>	<i>pineapple (reserve juice)</i>
<i>1 c. seedless grapes</i>	<i>½ c. Sauterne and ½ c.</i>
	<i>pineapple juice (1 c. total)</i>

Heat water and dissolve gelatin. Add remaining ingredients and pour into individual molds. Unmold on lettuce, top with home-made mayonnaise. Serves 6 to 8. One half cup of nuts (pecans) is good in this also.

Mrs. Roger Woods

SPAGHETTI SALAD

<i>1 lb. elbow spaghetti, cooked,</i>	<i>1 bottle McCormick Salad</i>
<i>drained and cooled</i>	<i>Supreme seasoning</i>
<i>2 tomatoes, chopped</i>	<i>1 small bottle Italian salad</i>
<i>1 cucumber, chopped</i>	<i>dressing</i>
<i>1 red onion, sliced thin</i>	

Mix all ingredients in a large bowl and chill.

Martha Carlisle

STAY-CRISP SLAW

<i>1 large cabbage, grated fine</i>	<i>¾ c. sugar</i>
<i>1 bell pepper, chopped fine</i>	<i>1 tsp. turmeric</i>
<i>½ to 1 c. finely chopped</i>	<i>½ tsp. white mustard seed</i>
<i>celery</i>	<i>1 tsp. salt</i>
<i>1 c. cider vinegar</i>	<i>dash of pepper</i>

Place cider vinegar, sugar, turmeric, white mustard seed, salt and pepper in saucepan and bring to a boil. While boiling hot, pour over cabbage and mix until cabbage is thoroughly moistened. Place in refrigerator several hours until crisp. Then add pepper, onion and celery; store in covered container. Stays crisp indefinitely.

Mrs. Tom Lacey

SWEET-SOUR POTATO SALAD

Salad:

<i>16 potatoes</i>	<i>2 tsp. celery seed</i>
<i>5 hard cooked eggs</i>	<i>1 tsp. dry mustard</i>
<i>2 to 2 ½ c. chopped sweet</i>	<i>1 tsp. salt</i>
<i>pickles</i>	<i>¼ tsp. pepper</i>

Peel and quarter potatoes; cook in boiling water until done. Drain and cool. Cube potatoes; add remaining ingredients and dressing (see below), stir gently. Refrigerate overnight. Garnish with parsley sprigs.

Dressing:

<i>3 egg yolks</i>	<i>2 Tbsp. margarine</i>
<i>½ c. sugar</i>	<i>1 ½ c. mayonnaise</i>
<i>½ c. vinegar</i>	

Place egg yolks and sugar in small saucepan; gradually add vinegar, mixing well. Add margarine and place over medium heat, stirring constantly until mixture comes to a boil. Remove from heat and chill. Add mayonnaise and mix well. Pour over salad. Makes 2 ½ cups.

Dottie Tomlinson

TOASTY FRENCH ONION SOUP

- | | |
|--|------------------------------------|
| <i>4 large onions, thinly sliced</i> | <i>1/8 tsp. pepper</i> |
| <i>1/4 c. butter, melted</i> | <i>4 or 5 slices French bread,</i> |
| <i>3 (10 3/4 oz.) cans beef broth,</i> | <i>toasted</i> |
| <i>undiluted</i> | <i>grated Parmesan cheese</i> |
| <i>1 tsp. Worcestershire sauce</i> | |

Saute onion in butter in a Dutch oven over medium heat until tender, stirring frequently. Add broth, Worcestershire and pepper; bring to a boil. Reduce heat; cover and simmer 5 minutes.

Ladle soup into individual baking dishes; top each with a slice of toasted bread. Sprinkle with cheese. Place under broiler 2 or 3 minutes to brown top. Serve immediately. Yield: 6 servings.

Patti Carlisle

TOMATO ASPIC WITH TUNA

White Layer:

Mix:

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|-----------------------------------|--------------------------------------|
| <i>1 can tuna</i> | <i>1 tsp. horseradish</i> |
| <i>2 hard-boiled eggs, mashed</i> | <i>1 envelope gelatin, dissolved</i> |
| <i>salt and pepper</i> | <i>in 1/2 cup cold water</i> |
| <i>1/2 c. celery, chopped</i> | <i>1/2 c. boiling water</i> |
| <i>3/4 tsp. prepared mustard</i> | <i>1/2 c. mayonnaise</i> |
| <i>1 Tbsp. lemon juice</i> | |

Red Layer:

Mix:

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|-------------------------------------|----------------------------------|
| <i>1 envelope gelatin, softened</i> | <i>1 c. V-8 juice (add onion</i> |
| <i>in 1/2 cup cold water</i> | <i>juice to taste)</i> |
| <i>salt and pepper</i> | |

Let white layer congeal about 2 hours until firm. Prepare red layer by heating V-8 juice to almost boiling and put gelatin in it. Pour over top of the white layer after it has thoroughly congealed. Refrigerate to set.

Pat Stubbs

TURKEY SOUP

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|-----------------------------------|------------------------------------|
| <i>leftover turkey and bones</i> | <i>1/2 tsp. black pepper</i> |
| <i>2 Tbsp. parsley flakes</i> | <i>1 tsp. salt</i> |
| <i>2 Tbsp. onion flakes</i> | <i>2 cans (11 oz.) tomato soup</i> |
| <i>1 or 2 Tbsp. seasoned salt</i> | <i>3/4 c. cooked rice</i> |

Fill soup pot half full with water. Boil leftover turkey and bones in water for 1 hour. Remove bones and add the rest of the ingredients. Simmer for at least one more hour.

Susan Warren

YUPPY TUNA SALAD

Salad:

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|--|--------------------------------------|
| <i>1 (16 oz.) bag shell or wagon</i> | <i>1/2 each: green and red bell</i> |
| <i>wheel shaped noodles</i> | <i>pepper, diced</i> |
| <i>2 (6 1/2 oz.) cans water packed</i> | <i>2 Golden Delicious apples,</i> |
| <i>tuna</i> | <i>diced</i> |
| <i>1 small head radicchio,</i> | <i>4 green onions, chopped</i> |
| <i>chopped</i> | <i>3 carrots, shaved with peeler</i> |
| <i>1 cucumber, unpeeled and</i> | <i>1 c. chopped green cabbage</i> |
| <i>diced</i> | |

Cook noodles according to package directions. Drain. Using a wooden spoon, gently toss noodles with tuna, radicchio, cucumber, peppers, apples, onion, carrots and cabbage in large bowl.

Dressing:

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|-----------------------------------|---------------------------------------|
| <i>1 1/4 c. mayonnaise</i> | <i>1 1/2 tsp. fresh lemon juice</i> |
| <i>3 Tbsp. each: prepared</i> | <i>1/2 tsp. celery salt</i> |
| <i>horseradish, country-style</i> | <i>1/8 tsp. each: salt and pepper</i> |
| <i>Dijon mustard</i> | <i>1 head leaf lettuce, leaves</i> |
| <i>2 Tbsp. minced parsley</i> | <i>separated and rinsed</i> |

Mix mayonnaise, horseradish, mustard, parsley, lemon juice, celery salt, salt and pepper in small bowl. Add to salad; toss well until mixed. Cover with plastic wrap. Refrigerate several hours to chill. Serve on lettuce leaves.

Jean Liddy

*meats
and
main dishes*





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MEATS & MAIN DISHES

AMERICAN CHOP SUEY

- | | |
|------------------------------------|---|
| 2 lb. ground chuck | 1 c. rice |
| 1 large onion | $\frac{1}{3}$ to $\frac{1}{2}$ c. soy sauce |
| 2 c. chopped celery or celery seed | 1 c. water |
| 2 cans cream of mushroom soup | 1 can bean sprouts |
| | 3 Tbsp. brown sugar |
| | 1 can slice water chestnuts |

Brown ground chuck and onions together. Add remaining ingredients. Bake for 1 hour at 350°.

Sherry Barnett, Lou Jones

BAKED CHICKEN SALAD

- | | |
|---------------------------------------|--|
| 2 c. cooked and cubed chicken | $\frac{1}{2}$ c. mayonnaise |
| 2 c. chopped celery | $\frac{1}{2}$ c. cream of chicken soup |
| $\frac{1}{2}$ c. chopped green pepper | $\frac{1}{2}$ c. Cheddar or Swiss cheese |
| 2 Tbsp. grated onion | 2 Tbsp. lemon juice |
| 2 Tbsp. minced parsley | $\frac{1}{2}$ tsp. salt |
| | $\frac{1}{2}$ c. potato chips, crushed |

Combine and mix all ingredients except cheese and potato chips. Put in flat casserole; top with remaining ingredients. Bake in 325° for 25 minutes. Cut in squares. Serves 6.

Mrs. Bobby McAlexander

BAKED EGGPLANT WITH SHRIMP

- | | |
|-----------------------------------|---|
| 2 large eggplants, peeled and cut | 1 c. cracker crumbs |
| 2 onions, chopped | $\frac{1}{2}$ c. grated American cheese |
| 2 green peppers, chopped | 2 Tbsp. chopped parsley |
| 2 Tbsp. olive oil | $\frac{1}{2}$ tsp. rosemary |
| 2 Tbsp. butter | $\frac{1}{2}$ tsp. sweet basil |
| 2 eggs, beaten slightly | 1 tsp. garlic salt |
| 1 c. Parmesan cheese | 1 c. small cooked shrimp |

Cook eggplant until tender. Mash. Cook onions and peppers in oil and butter until tender but not brown. Mix all ingredients except $\frac{1}{2}$ cup of the cracker crumbs. Put in greased casserole. Top with remaining crumbs. Dot with butter. Sprinkle with paprika. Bake at 350° for 30 minutes.

Sherry Colhoun, Sherry Childers

BARBEQUED BEEF BRISKET

*1 beef brisket
liquid smoke*

*meat tenderizer
Open Pit barbecue sauce*

On lean side, spread liquid smoke, let dry 30 minutes; sprinkle meat tenderized on meat, let dry 30 minutes. Spread layer of Open Pit barbecue sauce and let dry 30 minutes. Turn fat side up and repeat process. Put heavy coating of barbecue sauce on fat. Place in pan on rack, uncovered. Cook at 225° for one hour per pound. Cool. Slice thin. Wrap in foil and freeze. Reheat before serving. (Secret is in the freezing.)

Mrs. William Booth

BEEF BURGUNDY

*3 lb. sirloin tip roast, cubed
into bite size pieces
2 cans cream of mushroom
soup*

*1 pkg. onion soup mix
2 Tbsp. Worcestershire sauce
4 Tbsp. Burgundy*

Preheat oven to 250°. Put all ingredients into covered deep dish and cook for 5 hours. Makes lots of gravy. Serve over rice.

Maia Miller

CHICKEN AND HAM CASSEROLE

*2 c. broken spaghetti, cooked
4 c. chopped chicken or
turkey, cooked
1 ½ c. chopped ham or fresh
pork, cooked
½ c. pimento, chopped
½ c. green pepper, chopped
2 cans undiluted mushroom
soup*

*1 c. broth
½ tsp. celery salt
½ tsp. pepper
1 onion, chopped fine or
grated
1 can mushrooms, drained
dash of hot sauce
3 c. sharp cheese, grated*

Mix all ingredients except cheese. Bake at 325° for one hour. Add cheese on top. Place in oven long enough to melt cheese. Serves 12 to 15.

Martha Carlisle

CHICKEN AND SPINACH NOODLE CASSEROLE

(1990 Recipe)

*1 c. chopped bell pepper
1 c. chopped onion
1 c. chopped celery
1 stick butter or oleo
1 ½ lb. Velveeta cheese, cut
in small pieces
1 small jar stuffed olives,
drained and sliced*

*1 large can mushrooms
1 (5 lb.) chicken cooked and
cut in pieces
1 can cream of mushroom
soup
1 pkg. spinach noodles,
broken*

In a large pan saute bell pepper, onion and celery in butter until done. Add cheese and stir gently until melted and mixed. Add olives and mushroom. Add chicken and blend well. Add mushroom soup warmed with ½ cup chicken broth. Drop noodles into boiling chicken broth; cook about 20 minutes or until tender. Do not overcook. Drain and add to chicken mixture. Stir gently. Pour into greased casserole. Heat in a 300° oven for 45 minutes. Yields: 12 servings.

Martha Carlisle, Lou Jones

CHICKEN-BROCCOLI CASSEROLE

*2 pkg. frozen broccoli, cooked
as directed
2 cans cream of chicken soup
4 chicken breasts, cut up
1 c. mayonnaise*

*1 tsp. curry powder
1 tsp. lemon juice
1 Tbsp. butter
bread crumbs*

Grease casserole. Put cooked broccoli in, then cut up chicken. Mix other ingredients and pour over chicken and broccoli. Sprinkle bread crumbs on top. Cook in preheated 350° oven for 30 to 40 minutes.

Mrs. Collins Spencer

CHICKEN'D ARTICHOKE

*2 (14 oz.) cans artichoke
hearts
2 ⅔ c. diced cooked chicken
breast
2 (10 oz.) cans cream of
chicken soup*

*1 c. mayonnaise
1 tsp. lemon juice
½ tsp. curry powder
1 ¼ c. sharp Cheddar cheese
1 ¼ c. bread cubes
2 Tbsp. melted butter*

Arrange artichoke hearts in 9 x 13 inch casserole. Spread chicken on top. Combine soup, mayonnaise, lemon juice and curry powder and pour over chicken. Sprinkle with cheese. Toss the bread cubes with butter and place on top. Bake at 350° for 25 minutes. (May be frozen after preparation before cooking.)

Irene Strickland

CHICKEN NOODLE BAKE

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|------------------------------------|-----------------------------------|
| <i>½ c. chopped onion</i> | <i>2 Tbsp. finely chopped</i> |
| <i>2 Tbsp. oleo</i> | <i>pickled hot green chili</i> |
| <i>3 cans (10 ½ oz.) condensed</i> | <i>pepper</i> |
| <i>golden cream of mushroom</i> | <i>15 oz. uncooked medium</i> |
| <i>soup</i> | <i>noodles</i> |
| <i>1 (4 oz.) can pimento,</i> | <i>4 c. cut up cooked chicken</i> |
| <i>drained and chopped</i> | <i>salt and pepper</i> |
| | <i>2 ½ c. shredded sharp</i> |
| | <i>Cheddar cheese</i> |

In large skillet, cook onion in oleo until tender. Stir in soup and pimento. Remove stems and seeds from chili pepper, add to soup mixture. Cook noodles as directed on package, then drain. In greased casserole, layer half the noodles and half the chicken, season with salt and pepper. Top with half the soup mixture and half the cheese. Repeat layers. Bake, uncovered in 350° oven about 45 minutes. Serves 8 to 12.

Mrs. Collins Spencer

CHICKEN SPAGHETTI

- | | |
|---------------------------------|--------------------------------------|
| <i>½ c. chopped celery</i> | <i>½ c. chopped green olives</i> |
| <i>1 medium onion, chopped</i> | <i>with pimento</i> |
| <i>1 medium bell pepper,</i> | <i>1 small jar chopped pimento</i> |
| <i>chopped</i> | <i>1 small can chopped</i> |
| <i>2 cloves garlic</i> | <i>mushrooms</i> |
| <i>2 cans cream of mushroom</i> | <i>1 stewed chicken, meat cut in</i> |
| <i>soup</i> | <i>bite size pieces (3 c. or</i> |
| <i>1 soup can milk</i> | <i>more chicken)</i> |
| | <i>½ lb. sharp cheese (cubed)</i> |

Cook celery, onion, bell pepper and garlic in 2 tablespoons butter until tender, but not brown. Add remaining ingredients except cheese. Set eye on stove on medium high setting, stir until slight boil is reached. Add ½ pound sharp cheese (cubed), turn to low heat; cover and simmer for 25 minutes, stir occasionally. Serve on spaghetti.

Mrs. Guy Hendrix

CHICKEN SUPREME

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|---------------------------------------|-----------------------------------|
| <i>1 (3 lb.) fryer, cooked, boned</i> | <i>1 can water chestnuts,</i> |
| <i>and chopped (4 c. chicken)</i> | <i>drained</i> |
| <i>1 pkg. Uncle Ben's long grain</i> | <i>1 medium jar pimento,</i> |
| <i>and wild rice combination,</i> | <i>chopped</i> |
| <i>cooked</i> | <i>1 onion, chopped</i> |
| <i>1 c. mayonnaise</i> | <i>1 can cream of celery soup</i> |
| <i>1 can French style string</i> | |
| <i>beans, drained</i> | |

Combine and place in 3 quart greased casserole. Heat in 350° oven for 30 minutes.

Mrs. Manny Burch

CHICKEN-WILD RICE CASSEROLE

- | | |
|---------------------------------|---------------------------------------|
| <i>2 whole broiler chickens</i> | <i>1 lb. fresh mushrooms</i> |
| <i>1 c. water</i> | <i>¼ c. butter</i> |
| <i>1 tsp. salt</i> | <i>2 (6 oz.) pkg. long grain rice</i> |
| <i>1 c. dry sherry</i> | <i>1 c. sour cream</i> |
| <i>½ tsp. curry powder</i> | <i>1 (10 ½ oz.) can mushroom</i> |
| <i>1 medium onion, sliced</i> | <i>soup</i> |
| <i>½ c. sliced celery</i> | |

Boil chickens with water, sherry, salt, curry powder, onion and celery. Cover and simmer one hour. Cook in refrigerator. Cut up chicken. Saute mushrooms in butter until golden, about 5 minutes. Garnish with whole mushrooms. Use chicken broth for cooking rice. Combine chicken, mushrooms and rice in 4 quart casserole. Blend in sour cream and mushroom soup. Bake at 350° for 1 hour. Can be frozen. Serves 15.

Mrs. Robert Mobley

CHICKEN REUBEN

- | | |
|-----------------------------------|-------------------------------------|
| <i>8 chicken breast</i> | <i>small bottle Thousand Island</i> |
| <i>garlic salt</i> | <i>dressing</i> |
| <i>1 pkg. sliced Swiss cheese</i> | <i>small can sauerkraut</i> |

Place chicken breasts in baking dish and sprinkle with garlic salt. Drain sauerkraut and spread over chicken, cover with Swiss cheese slices. Pour bottle of Thousand Island dressing over chicken. Cover with foil and bake 1 hour at 350°.

Dorothy Corey, Dottie Tomlinson

CHICKEN ROTEL

8 chicken breasts
12 oz. pkg. vermicelli
2 lb. Velveeta cheese
1 (10 oz.) can Ro-Tel tomatoes

2 onions, chopped
2 bell peppers, chopped
1 stick butter
3 oz. can mushrooms

Cook chicken in water until tender and save broth. Remove skin and bones and cut into small pieces. Cook vermicelli in chicken broth, then drain. Melt Velveeta cheese and add the Ro-Tel tomatoes. Saute onions, peppers and mushrooms in butter. Combine all ingredients and pour into casserole dish. Cook at 300° for 30 minutes.

Patti Carlisle, Diane Greer

CORNBREAD PIE

Mixture #1:

1 lb. ground beef
1 large onion, chopped
1 can whole kernel corn
1 can tomato soup
1 ½ c. water

½ c. green pepper, chopped
1 Tbsp. chili powder
1 tsp. salt
¾ tsp. pepper

In a skillet, cook together the ground beef and onion until mixture is well browned. Stir in remaining ingredients. Cook mixture over low heat for 15 minutes. Pour into buttered casserole.

Mixture #2:

¾ c. cornmeal
1 Tbsp. flour
1 Tbsp. sugar
1 ½ tsp. baking powder

1 egg, well beaten
½ c. milk
1 Tbsp. bacon drippings

In a bowl, sift together cornmeal, flour, sugar and baking powder. Add beaten egg, milk and bacon drippings. Spoon mixture over meat mixture and bake in moderate 350° oven for 20 minutes or until the cornmeal topping is crisp.

Jo Ragsdale

CORNERED BEEF MOLD

½ c. chopped celery (or use celery seed)
½ c. chopped bell pepper
½ c. chopped onion
½ c. chopped cucumber

1 c. mayonnaise
1 small box lemon Jell-O
1 c. hot water
1 large can corned beef (12 oz.)

Mix Jell-O and hot water; cool. Crumble corned beef and mix with mayonnaise. Add vegetables and mix well. Add cooled Jell-O mixture and mold. Serve on lettuce with mayonnaise and crackers. This is good for light lunch or appetizer.

Mrs. Gary Barnett

CRAB AND CHICKEN ELEGANTE

1 (7 ½ oz.) can crab meat or
1 (6 oz.) pkg. frozen crab meat, thawed
3 cooked chicken breasts, sliced
½ c. sliced mushrooms
¼ c. chopped onion
3 Tbsp. butter
3 Tbsp. flour

½ tsp. salt
⅛ tsp. white pepper
1 ½ c. chicken broth
½ c. dry white wine
2 egg yolks, beaten
1 c. cooked peas
½ c. heavy cream, whipped
¼ c. grated Parmesan cheese
paprika

Drain and slice crab, set aside. Place chicken in shallow baking dish or individual baking dishes. Saute mushrooms and onion in butter until tender. Blend in flour, salt and pepper. Gradually add broth and wine. Cook, stirring until thickened. Add small amount of hot mixture to egg yolks and blend thorough. return to hot mixture and cook for 2 minutes. Remove from heat. Stir in peas and crab. Gently fold in whipped cream. Pour sauce over chicken in casserole. Sprinkle with Parmesan cheese and paprika. Bake at 325° for 15 to 20 minutes, until heated through and golden brown. Serves 6.

Jean Liddy

EASY ITALIAN BEEF

(1990 Recipe)

- | | |
|---------------------------------------|---|
| 1 Beef Roast (3 - 4 lbs.) | 4 Tbsp. oregano |
| 3 onions, thinly sliced | 4 Tbsp. basil |
| 3 green peppers, thinly sliced | 1 Tbsp. black pepper (coarse ground) |
| 2 cloves garlic, crushed | |

Place beef in deep covered roasting pan. Roast at 325° for 2 hours. Remove from oven - reserve juices in pan. Slice roast into thin strips (cool roast completely for easy slicing). Return meat to pan, add spices and onions. Cover and roast at 350° for 1 hour; add peppers, continue roasting until peppers are tender (about 30 minutes). Serve open face sandwiches on crusty Italian bread.

Fran Bibbs, Vermelle Utleay

FORGOTTEN PORK ROAST

- | | |
|---|--|
| 3 ½ to 4 lb. frozen pork roast | 1 can cream of mushroom soup plus 1 can water |
| 1 ¼ oz. envelope beef onion soup mix | 1 clove garlic, chopped |
| | ½ tsp. poultry seasoning |

Trim fat from roast before freezing. Place frozen meat in roaster or casserole with cover. Add soup mix, garlic, mushroom soup and water. Sprinkle with poultry seasoning. Place cover on casserole and wrap entirely in heavy duty foil. Cook 8 hours at 275°. Makes gravy to serve with potatoes or rice.

Rose Fitch

GROUND BEEF-SOUR CREAM CASSEROLE

- | | |
|-------------------------------|---------------------------------------|
| 1 ½ lb. ground beef | 1 ½ tsp. celery salt |
| 1 large onion, chopped | 1 tsp. salt |
| 3 c. medium noodles | ¼ c. diced green pepper |
| 4 c. tomato juice | 1 small jar mushrooms, drained |
| dash black pepper | 1 c. sour cream |
| 2 Tbsp. Worcestershire | |

Slightly brown beef and onion in 1 tablespoon corn oil. Add noodles, tomato juice, black pepper, Worcestershire, celery salt and salt and simmer 20 minutes. Add ¼ cup green pepper and small jar sliced mushrooms, drained. Simmer 10 minutes. Stir in 1 cup sour cream. Let set 3 to 5 minutes. Serve. (May be made ahead and reheated, heat slowly.)

Mrs. S. P. Crockett, Sr.

HAM CASSEROLE

- | | |
|--|---|
| 3 c. cooked, diced ham | 1 lb. Velveeta cheese |
| 2 bell peppers, chopped | 1 large can of small English peas, drained |
| 2 onions, chopped | 1 can mushroom pieces, drained |
| 1 stick oleo | |
| 7 oz. pkg. spaghetti, cooked | |
| 1 c. or 1 can Ro-Tel, drained and chopped | |

Saute peppers and onions in oleo; add cheese and melt, then Ro-Tel and all other ingredients. Bake in casserole dish at 350° for 30 minutes. Serves 8 to 10.

Mrs. Gary Barnett

HAM SOUFFLE

- | | |
|---------------------------------------|---------------------------------|
| 8 slices bread | 1 egg |
| chopped ham for 4 slices bread | 2 c. milk |
| 4 slices Cheddar cheese | salt and pepper to taste |

Trim crust from bread. Butter both sides of bread. Place 4 slices in casserole dish. Place ham and cheese on each slice. Top with remaining bread. Mix egg, salt, pepper and milk together. Pour this over bread. Refrigerate overnight. Bake at 400° for 45 minutes.

Scarlett Hurdle, Mindy Gresham

ITALIAN CASSEROLE

- | | |
|------------------------------------|--|
| 1 ½ lb. lean hamburger | ¼ tsp. oregano |
| 2 (8 oz.) cans tomato sauce | ¼ tsp. black pepper |
| ¼ c. onion | 12 oz. shredded Mozzarella cheese |
| 1 tsp. basil | heaping ½ c. rice (uncooked) |
| 1 tsp. dry parsley | |
| ¾ tsp. salt | |

Cook rice ahead of time. Brown meat and drain. Stir in all ingredients except cheese and rice. Let simmer for 10 minutes. Spray 2 quart dish with Pam. Layer rice, meat and cheese. End with cheese. (3 layers) Cook at 375° for 20 to 25 minutes. Can arrange cooked spinach around outside.

Polly Stradley, Lee Tomlinson

LASAGNE

1 (10 oz.) pkg. lasagne noodles
3 c. creamy cottage cheese
½ c. grated Parmesan cheese
2 Tbsp. parsley flakes
2 eggs, beaten

2 tsp. salt
½ tsp. pepper
1 lb. Mozzarella cheese, slice thin or coarsely grated
1 Spaghetti Meat Sauce recipe (see below)

Spaghetti Meat Sauce:

½ c. onions, chopped
2 Tbsp. olive oil
1 lb. ground beef
2 garlic cloves, minced
2 (1 lb.) cans tomatoes
1 (12 oz.) can tomato paste

¼ c. chopped parsley
1 ½ tsp. oregano
1 tsp. salt
¼ tsp. thyme
½ tsp. m. s. g.
1 bay leaf

Spaghetti Meat Sauce: In a large saucepan, cook onions in hot olive oil until tender; add meat and garlic, brown lightly; add remaining ingredients. Simmer until volume is reduced by ⅓ and sauce becomes thick. Stir occasionally, remove bay leaf. Use sauce to make lasagne or serve over hot spaghetti.

Lasagne: Cook noodles according to package. Combine all ingredients except Mozzarella cheese and meat sauce. Place ½ noodles in 13 x 9 x 2 inch pan. Spread with ½ cottage cheese mixture; add ½ Mozzarella cheese and then ½ meat sauce. Repeat layers. Bake at 375° for about 30 minutes. Let stand 10 minutes before cutting into squares. Can be assembled early and refrigerated or frozen. Allow 15 minutes longer to cook. Serves 10.

Mrs. Ray Smithers

LASAGNA ZUCCHINI

4 medium zucchini
1 lb. hot pork sausage or ½ sausage and ½ ground beef
1 lb. can tomatoes, cut up
1 can tomato paste (small)
2 tsp. minced parsley

2 tsp. minced onion
1 clove garlic (or garlic salt)
½ tsp. oregano
salt and pepper to taste
2 c. Mozzarella cheese
½ c. Parmesan cheese

Cut zucchini lengthwise, boil in salt water about 15 minutes or until done. Scoop out middle, leaving shell. In skillet, brown sausage; drain. Add zucchini and other ingredients except cheeses. Cook on low about 20 minutes. Mix Mozzarella cheese with above. Stir until cheese melts. Place zucchini shells in long casserole. Pour meat mixture over shells. Cover with Parmesan cheese. Cook 30 minutes at 350°.

Nell Crockett, Joanne Spencer

MARIE DEMETZ'S JAMBALAYA

1 lb. ground beef
1 ½ lb. peeled shrimp
1 ½ c. raw rice, washed
1 can cream of chicken soup

1 can onion soup
1 onion, chopped
2 celery ribs, chopped
salt, pepper, Tabasco to taste

Mix all ingredients together in a large casserole. Bake in a 350° oven for 1 ½ hours. Stir once during cooking.

Jo Ragsdale, Ellen Williams

MEXICAN TORTILLA BAKE

1 lb. lean ground beef
1 medium onion, chopped
1 clove garlic, minced
2 (8 oz.) cans tomato sauce
1 ½ c. water
2 Tbsp. chili powder

¼ tsp. salt
½ c. sour cream
9 tortillas
2 c. shredded Jack cheese
6 ripe olives, pitted and halved

Brown meat, onions and garlic in skillet. Pour off fat. Add tomato sauce, water, chili powder and salt. Simmer 20 minutes. Spoon ¼ of mixture into 2 quart casserole. Spread tortillas with sour cream; arrange 3 over meat sauce, overlapping if necessary. Sprinkle with ⅓ cheese. Continue adding meat sauce, tortillas and cheese layers ending with meat sauce until all is used up. Garnish with olives. Bake at 350° for 20 minutes or until hot and bubbling. Serves 6.

Mrs. Ray Smithers

NOODLES MARMADUKE

(1990 Recipe)

¼ c. sliced onions
2 Tbsp. butter
1 lb. ground beef
3 Tbsp. Sherry wine
1 (10 ½ oz.) can beef consomme
1 (6 oz.) can mushrooms, stems, pieces & juice

3 Tbsp. lemon juice
1 tsp. salt
¼ tsp. pepper
dash garlic salt
¼ lb. medium noodles
1 c. sour cream
chopped parsley

Saute onion in butter. Add meat and brown. Stir in sherry, consomme, mushrooms and juice, lemon juice, salt, pepper and garlic salt. Simmer uncovered for 15 minutes. Stir in uncooked noodles and cook for 10 minutes or until noodles are tender. Stir in sour cream. Top with parsley to serve. Serves 6.

Connie Hurdle, Mindy Gresham

NOODLES MILANESE

- | | |
|----------------------------|--|
| 1 medium onion, chopped | 1 (8 oz.) pkg. noodles, cooked and drained |
| 2 cloves garlic, minced | 1 pkg. chopped spinach, thawed and drained |
| 2 Tbsp. salad or olive oil | ¼ c. chopped parsley |
| 1 lb. ground beef | 1 c. cottage cheese or ½ lb. cream cheese |
| 1 (4 oz.) can mushrooms | ¼ c. grated Parmesan |
| 1 (8 oz.) can tomato sauce | 1 tsp. basil |
| 1 can tomato paste | 4 slices American cheese |
| 1 bay leaf | |
| 2 tsp. salt | |
| 2 eggs | |

Brown onion and garlic lightly in oil. Add ground beef; brown. Stir in mushrooms and liquid, tomato sauce, paste, bay leaf and 1 teaspoon salt. Simmer 15 minutes. Beat 1 egg, pour over noodles. Beat second egg and add spinach, 1 tablespoon oil, parsley, cottage cheese, Parmesan, 1 teaspoon salt and basil; mix well. Pour half tomato mixture into 9 x 13 inch pan, layer half the noodles on sauce. Spread with spinach-cheese mixture. Repeat noodle layer. Top with rest of tomato mixture, cover with foil. Bake at 350° for 45 minutes. Remove, arrange strips of American cheese on top. Bake 5 minutes longer to soften cheese. Best made a day before serving. Serves 10 to 12.

Mrs. Egbert Jones

PARTY CHICKEN CASSEROLE

- | | |
|---|---------------------------------|
| 2 (2 ½ lb.) fryers | 1 can (4 oz.) mushrooms, sliced |
| 2 c. white wine | 4 Tbsp. margarine |
| 1 ½ tsp. salt | 1 can mushroom soup |
| 4 to 6 c. water | 1 Tbsp. Worcestershire sauce |
| 2 pkg. Uncle Ben's white and wild rice with herbs | 1 c. sour cream |
| 3 ribs celery, chopped | 1 c. half and half cream |
| 1 medium onion, chopped | corn flake crumbs |

Simmer fryers in wine, salt and water to cover until done. Remove chicken, de-bone and cut into bite size serving pieces. Cook rice in 5 cups of the remaining broth for 25 minutes or until almost dry. Saute celery, onions and mushrooms in butter until tender. Add mushroom soup, sour cream, half and half cream, Worcestershire sauce and chicken. Combine with cooked rice and mix gently. Bake in large buttered casserole at 350° for 30 to 40 minutes. Cover top with corn flake crumbs. Can be made the day before needed. Serves 12.

Lou Jones, Pat Stubbs

PIZZA CASSEROLE

- | | |
|-----------------------------------|--------------------|
| 1 (5 oz.) pkg. medium egg noodles | 1 tsp. salt |
| 1 ½ lb. ground chuck | ½ tsp. pepper |
| 1 chopped onion | ¼ tsp. onion salt |
| 1 can pizza sauce | ¼ tsp. garlic salt |
| 1 (6 oz.) can tomato paste | ¼ tsp. oregano |
| 1 small can tomato sauce | Mozzarella cheese |
| 1 can mushrooms (optional) | sliced pepperoni |

Cook egg noodles as directed on package. Brown ground chuck and onion. Combine noodles and hamburger-onion mixture in large bowl. Add pizza sauce, tomato paste, tomato sauce, mushrooms and seasoning. Put ½ of this mixture in greased casserole dish, sprinkle with Mozzarella cheese; add another layer and sprinkle with Mozzarella cheese and top with sliced pepperoni. Bake at 350° for 35 to 45 minutes.

Betty Burch, Vicky Griffith

RENO RED CHILI

(1990 Recipe)

- | | |
|---|---|
| 3 lb. ground chuck | 8 Tbsp. chili powder |
| 3 lb. chuck cut into small chunks | 2 Tbsp. monosodium glutamate (optional) |
| 6 pods dried red chili peppers boiled in 3 c. water | 3 medium onions, chopped |
| 3 Tbsp. cumin | 2 Tbsp. paprika |
| 6 medium cloves garlic, crushed | 2 Tbsp. cider vinegar |
| 1 Tbsp. oregano brewed in ½ c. beer (like tea) | 2 cans beef broth |
| | 1 c. pureed, stewed tomatoes |
| | 2 Tbsp. corn meal |

Brown beef in rendered beef fat, adding black pepper to taste. After browning, drain meat. Add chili powder, crushed cumin seed, monosodium glutamate and minced garlic. Cook 30-45 minutes using as little liquid as possible, adding cooking water from peppers as needed. Remove skins of boiled peppers. Mash pulp and add to meat mixture. Add chopped onions, oregano and beer mixture, paprika, vinegar, one can of beef broth and pureed tomatoes. Simmer 45 minutes. Dissolve corn meal in remaining beef broth, stir into chili, and simmer 30 minutes. Taste and add salt, chili powder, oregano, and garlic to taste if needed. Simmer 15 minutes and serve.

NOTE: not for the tender mouth.

Polly Stradley, Susan Brame

REUBEN CASSEROLE

1 can sauerkraut, drained
2 pkg. corned beef
1 pkg. grated Swiss cheese
½ c. mayonnaise

¼ c. Thousand Island dressing
½ c. rye bread crumbs

Place sauerkraut in 1 ½ quart casserole. Top with shredded corned beef, then grated cheese. Combine mayonnaise and Thousand Island dressing; spread over cheese. Sprinkle bread crumbs over top. Microwave for 12 to 14 minutes on Medium or bake at 350° about 30 minutes.

(Corned beef, cheese and rye bread may be grated in food processor. This can be done the day before and baked when needed.)

Aetna Booth

RICE DRESSING

1 lb. ground beef
1 can cream of celery or chicken noodle soup
1 can mushroom soup
1 envelope Lipton dried onion soup mix

2 stalks celery, chopped
½ c. chopped green pepper
1 onion, chopped
1 ½ c. rice

Brown ground beef and drain. Cook celery, green pepper and onion until light and tender. Cook rice by directions. Rinse the soup cans with a little water and add to mixture for extra liquid. Put all together and mix well. Pour into 8 x 12 inch casserole or two (8 inch) dishes. Bake about 45 minutes in 350° oven.

Mrs. Bart Tomlinson

SAUSAGE-BROCCOLI BAKE

1 lb. bulk pork sausage
2 beaten eggs
2 c. soft bread crumbs
1 (8 oz.) can water chestnuts, drained and sliced
2 Tbsp. prepared mustard
1 tsp. dried parsley flakes

1 (10 oz.) pkg. frozen chopped broccoli, cooked and drained
¾ c. sour cream
¼ c. mayonnaise or salad dressing

Brown sausage, drain off fat. In bowl combine eggs, bread crumbs, water chestnuts, broccoli and sausage; mix well. Turn mixture into 8 x 8 x 2 inch baking pan. Bake uncovered at 350° for 35 minutes. Combine sour cream, mayonnaise, mustard and spread over sausage mixture. Sprinkle parsley on top. Bake for 5 to 7 minutes more or until hot. Serves 6.

Mrs. Egbert Jones

SAUSAGE CASSEROLE

1 large onion, chopped very fine
1 bell pepper, chopped very fine
1 stalk of celery, chopped very fine
2 lbs. pork sausage

9 c. water
3 pkgs. Lipton chicken noodle soup
2 c. herb rice
1 can cream of mushroom soup
1 c. slivered almonds

Brown pork sausage and crumble; then drain on paper towels. Saute the onion, bell pepper and celery in a small amount of fat. While this is cooking, bring the water to a boil and cook the chicken noodle soup and herb rice for 5 minutes. Add the sausage, onion, pepper and celery to rice and soup mixture. Add cream of mushroom soup and slivered almonds. Cook for 1 hour in 350° oven. (This can be refrigerated overnight or frozen uncooked.) Use large greased casserole dish.

Mrs. Guy Hendrix

SEAFOOD AND WILD RICE CASSEROLE

1 pkg. long grain wild rice mix
½ stick oleo
1 c. chopped onion
1 c. chopped celery
1 c. chopped bell pepper

1 can shrimp or 1 lb. fresh shrimp
1 can crab meat
1 small can pimento
1 small can mushrooms
2 cans mushroom soup

Prepare wild rice mix according to directions on package. While this is cooking saute onion, celery and pepper in oleo in large skillet. Mix shrimp, crab meat, pimento, mushrooms, celery, onions, pepper and rice mixture. Add the soup. Put in 3 quart casserole and bake at 350° for 1 to 1 ½ hours.

Mrs. Manny Burch, Mrs. Paul Burch

SEAFOOD GUMBO

(1990 Recipe)

6 or 7 Tbsp. oil
5 Tbsp. flour
2 onions, chopped fine
1 ½ c. chopped celery
1 pod garlic, chopped
1 large can tomatoes
1 large can tomato sauce
5 or 6 Tbsp. oil

3 tsp. salt
1 tsp. pepper
2 or 3 c. chopped okra (can add more)
2 lbs. peeled shrimp
Crab meat (optional)
Oysters (optional)
3 Tbsp. Worcestershire sauce

Brown flour in oil to make roux. Add onions, celery, garlic and brown for 5 minutes. May need little more oil. Add next five ingredients and cook over medium heat for about an hour. Add okra. Cook about 20 minutes. Add seafood and cook till tender. Stir in Worcestershire. Serve over hot, fluffy rice. I usually double this and freeze extra in quart freezer containers.

Rozanne Evans, Dorothy Corey, Vi Harviel

SHRIMP OR CRABMEAT AU GRATIN

4 Tbsp. butter
5 Tbsp. flour
½ tsp. salt
2 c. milk
red pepper to taste
2 Tbsp. sherry

½ lb. extra sharp Cracker Barrel cheese
2 lb. cooked shrimp or crabmeat
2 cans large mushrooms

Make a good white sauce of first five ingredients. Add sherry and cheese. Stir in seafood and mushrooms. Pour into buttered casserole and top with toasted crumbs. Bake at 400° for about 25 minutes.

Sherry Childers, Sherry Colhoun

SOUTHWESTERN CHICKEN WITH ARTICHOKE

4 chicken breasts, skinned
1 can artichoke hearts (or pieces cut)
1 c. Salsa
1 small can sliced black olives

1 can cream of mushroom soup

Optionals: blackened seasoning; chili powder; paprika; cayenne pepper; Jalapeno peppers (sliced or chopped)

Season chicken breasts with blackened seasoning, salt and pepper and brown in skillet. When chicken is lightly browned, remove from skillet and place in baking dish. Add salsa, olives, mushroom soup and artichokes to skillet. Stir until well mixed and hot. Add other seasonings to taste and pour mixture over chicken. Bake 20 to 30 minutes at 350° or until all is heated and well done.

Black beans or cheese may be added. Chicken with mixture can be served over rice or pasta.

PAGHETTI AND MEAT SAUCE

½ c. onion, chopped
2 Tbsp. olive oil
1 lb. ground beef
2 cloves garlic, minced
2 (1 lb.) cans tomatoes
1 (12 oz.) can tomato paste

¼ c. chopped parsley
1 ½ tsp. oregano
1 tsp. salt
½ tsp. m. s. g.
¼ tsp. thyme
1 bay leaf

In a large heavy saucepan, cook onions in hot oil until almost tender. Add meat and garlic; brown lightly. Add remaining ingredients. Simmer until volume is reduced (about ⅓) and sauce becomes thick, stir occasionally. Remove bay leaf and serve over hot spaghetti. Serves 6.

Mrs. Ray Smithers

PINACH FETTUCCINE WITH SHRIMP

2 pkg. Ronzoni spinach egg noodles
¼ lb. butter

½ c. Parmesan cheese
½ c. fresh shrimp
½ c. fresh mushrooms

Cook noodles as directed on package. Drain well and place in large bowl. Add butter and cheese. Mix gently by tumbling with two forks until butter and cheese have been completely absorbed by noodles. Add fresh cooked shrimp and fresh cooked mushrooms. Mix well. Season to taste. Serve hot.

Jean Liddy

SPINACH QUICHE

- | | |
|---|---|
| 1 pie crust | 5 eggs, beaten |
| 4 c. raw spinach | 2 c. milk ($\frac{1}{2}$ and $\frac{1}{2}$ for richer texture) |
| 2 cloves garlic, minced | 2 $\frac{1}{2}$ c. chopped cheddar cheese |
| seasoned salt to taste | paprika |
| 6 slices bacon, crisp | |
| $\frac{1}{2}$ medium onion chopped and sauteed in olive oil | |

Cook spinach and garlic in 2 tablespoons olive oil. Drain. Combine spinach and garlic with eggs and milk.

Assemble:

- (1) Put crisp bacon on bottom of crust.
- (2) Put 1 cup cheese with chopped onion over bacon.
- (3) Put spinach mixture over cheese/onion layer.
- (4) Top with 1 $\frac{1}{2}$ cup cheese.
- (5) Sprinkle with paprika.
- (6) Bake at 400° for 15 minutes then at 375° for 30 minutes. Total baking time - 40 to 45 minutes.

NOTES: Check when baking at 375 at 25 minutes, as the quiche may be ready. Let the quiche cool and rest for at least 15 minutes before cutting. Can use mushrooms/ham/green peppers with cheese and eggs for variety. Quiche custard is cooked when it no longer jiggles when shaken. You can partially cook the crust, then fill and cook at 400° until the custard is ready to serve - just be sure the pie crust is cooked!

NOTES: Check

Cheryl Bowen

ST. PAUL'S RICE

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|---------------------------------|--|
| 1 lb. hot sausage | 2 pkgs. Lipton noodle soup mix |
| 1 green pepper, chopped | $\frac{1}{2}$ c. almonds |
| 1 medium onion, chopped | |
| 2 stalks celery, chopped | |

Brown 1 pound hot sausage in skillet and drain off grease. In small amount of grease, brown in skillet 1 green pepper, 1 medium size onion and 2 stalks of celery which have been chopped. To 4 $\frac{1}{2}$ cups boiling water add 2 packages Lipton noodle soup. Mix in $\frac{1}{2}$ cup uncooked rice. Boil 7 minutes. Mix together all above ingredients with $\frac{1}{2}$ cup almonds and cook in covered casserole 1 hour in 350° oven.

Dorothy Warren

SUNDAY NIGHT SHOW-OFF

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|--|--|
| 2 pkg. (8 oz.) thin spaghetti | 4 Tbsp. sherry |
| $\frac{1}{2}$ c. oleo | 1 large can sliced mushrooms (16 oz.) |
| $\frac{1}{2}$ c. flour | 3 lb. shrimp, cooked and peeled |
| 1 c. chicken broth | slivered almonds |
| 1 c. heavy cream | |
| 1 c. shredded Swiss cheese | |

Cook spaghetti. Drain. Make cream sauce out of oleo, flour, broth, and cream over low heat, stirring constantly until sauce thickens. Blend in cheese, sherry and white pepper. Heat and stir until cheese melts; add mushrooms. Remove from heat. Add shrimp. Add spaghetti to sauce. Turn into large, shallow casserole. Sprinkle with Parmesan cheese and slivered almonds. Heat under broiler (5 to 7 inches) until lightly browned.

Sherry Colhoun, Sherry Childers

THREE CHEESE MANICOTTI

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|--|---|
| 1 lb. ground beef | $\frac{1}{2}$ c. grated Parmesan cheese |
| 1 $\frac{1}{2}$ c. water | 2 beaten eggs |
| 1 (8 oz.) can tomato sauce | $\frac{1}{4}$ c. snipped parsley |
| 1 pkg. spaghetti sauce mix | $\frac{1}{2}$ tsp. salt |
| 8 oz. shredded Mozzarella cheese | 8 cooked, drained manicotti shells |
| 1 c. small curd cottage cheese | |

Brown hamburger in skillet. In small saucepan blend water, tomato sauce and spaghetti sauce mix. Simmer uncovered 10 to 12 minutes.

Meanwhile, combine 1 cup Mozzarella cheese, cottage cheese and Parmesan cheese. Add eggs, parsley, salt and mix lightly. Stuff shells with cheese mixture using $\frac{1}{4}$ cup for each shell. Add hamburger to sauce mixture. Pour half of mixture into 13 x 9 inch baking dish. Arrange stuffed manicotti in dish. Pour remaining mixture over top. Sprinkle with Mozzarella cheese. Bake uncovered at 350° for 25 to 30 minutes.

Mrs. James R. White

TUNA CASSEROLE

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|-------------------------------|------------------------------------|
| 3 ½ c. cooked noodles | 6 oz. mushrooms |
| 1 (6 ½ oz. to 7 oz.) can tuna | 1 tsp. salt |
| ½ c. mayonnaise | 1 can cream of celery soup |
| 1 c. slice celery | ½ c. milk |
| ½ c. chopped onion | 1 c. shredded sharp process cheese |
| ¼ c. diced green pepper | |
| ¼ c. chopped pimento | |

Mix together. Bake at 350° for 30 to 45 minutes. Serves 8.

Mrs. Roderick LaGrone

TURKEY MEAT BALLS

(1990 Recipe)

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|--------------------------|---------------------------|
| 1 lb. ground turkey | ½ c. finely chopped onion |
| 3 Tbsp. minced garlic | 3 Tbsp. Parmesan cheese |
| ½ c. plain bread crumbs | 1 Tbsp. olive oil |
| 3 Tbsp. tomato juice | ¼ tsp. black pepper |
| ¼ Tbsp. salt | ¼ c. chopped parsley |
| 1 tsp. Italian seasoning | vegetable oil spray |

In a mixing bowl, combine all ingredients except the vegetable oil spray. Mix well. Form into 18 balls, and place on baking sheet sprayed with vegetable oil spray. Lightly spray turkey balls with the vegetable oil spray. Bake for 15 minutes in 450° oven (preheated).

Jo Ragsdale, Katherine Sundstrom

WILD RICE AND OYSTER CASSEROLE

- | | |
|---|-----------------------------|
| 2 c. wild rice (or brown and wild) | 1 can cream of chicken soup |
| ¼ lb. butter | 1 c. light cream |
| 1 qt. raw oysters, well drained | 1 ½ Tbsp. onion powder |
| salt, pepper, hot pepper sauce to taste | ¾ tsp. thyme |
| | 1 ½ Tbsp. curry powder |
| | ¼ c. hot water |

Cook and drain rice according to directions on package. Add butter and toss together until thoroughly mixed and butter is melted. Place half of rice in bottom of large shallow baking dish and top with oysters. Season with salt, pepper and hot pepper sauce and top with balance of rice.

Heat together chicken soup, light cream, onion powder, thyme and curry powder dissolve in hot water. Pour over rice and oyster mixture. Bake for 45 minutes at 300°. Garnish with parsley. Serves 10 to 12 persons.

Eva Hurdle, Evelyn Hurdle

WILD RICE AND SAUSAGE

- | | |
|--|---|
| 1 lb. sausage** | 3 c. chicken broth |
| 1 c. chopped celery | 1 (8 oz.) can sliced mushrooms, drained |
| 1 large onion | 1 (5 oz.) can sliced water chestnuts, drained |
| 1 green pepper | pinch of thyme |
| 1 clove garlic, minced | 1 pkg. chopped almonds (optional) |
| 1 can mushroom soup | |
| 1 can cream of chicken soup | |
| 1 pkg. Uncle Ben's plain and wild rice | |

Brown sausage lightly, drain off most of grease and saute onions, celery, green pepper and garlic in remainder for 5 minutes. Blend all ingredients, except almonds. Place in 2 quart casserole and top with almonds. Bake at 350° for 1 ½ hours.

**Hot or mild sausage may be used or use half each.

Evelyn Hurdle, Eva Hurdle

vegetables





Recipe Favorites



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Family Favorites



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VEGETABLES

ASPARAGUS-PEA CASSEROLE

1 can (No. 2) green peas,
 drained
 2 cans (No. 2) cut green
 asparagus spears, drained

$\frac{3}{4}$ to 1 can mushroom soup
 (undiluted)
 1 c. grated Cheddar cheese
 cornflake crumbs and
 paprika

Mix peas and asparagus in oblong baking dish. Spoon soup over evenly. Top with grated cheese, then crumbs and paprika for color. Bake at 300° to 350° for half an hour until brown or bubbly on top.

Dottie Tomlinson

BAKED BEANS WITH A TWIST

(1990 Recipe)

4 slices bacon
 2 onions, chopped
 1 bell pepper, chopped
 1 c. parsley, chopped
 2 cloves garlic, pressed
 1 c. celery, chopped

2 large cans pork and beans
 1 can Rotel tomatoes
 1 can pimento, chopped
 1 Tbsp. prepared mustard
 1 tsp. chili powder

Fry the bacon until crisp. Remove from drippings and saute the onions, bell pepper, celery, parsley and garlic until tender. Add beans, Rotel tomatoes, pimentos, seasonings and crumbled bacon. Pour into casserole and bake at 300° for 1 ½ hours. Serves 10 to 12.

Dottie Tomlinson, Joanne Spencer

BEANS IN A BUNDLE

2 cans green beans (whole
 bacon slices

barbecue sauce

Drain green beans. Cut each bacon slice into 2 pieces. Cook bacon slightly, not enough to make crisp. Wrap each piece of bacon around six or seven beans. Pour barbecue sauce over the bacon pieces. Place in baking dish and cover lightly with foil. Bake at 350° for 30 minutes. Remove foil the last 5 minutes.

Deanna Mackie

BBLACK-EYED PEAS AND DIRTY RICE

2 (15 oz.) cans black-eyed peas, drained
½ c. oleo
1 c. long grain rice
1 (10 ½ oz.) can consomme

1 (10 ½ oz.) can onion soup
1 (4 oz.) can sliced mushrooms
½ c. water

Melt oleo in 2 quart baking dish while oven is heating. Pour rice evenly around bottom of dish. Pour in soups, then black-eyed peas and top with mushrooms. Add water. Bake about 1 hour at 350°.

Martha Carlisle

BROCCOLI CASSEROLE

1 (20 oz.) pkg. frozen broccoli
1 onion, chopped
1 can mushroom soup

1 c. mayonnaise
1 c. sharp Cheddar cheese
2 eggs, beaten

Cook broccoli and onion 5 minutes and drain. Add remaining ingredients. Mix well and pour into casserole dish. Melt 1 stick margarine and mix with cracker crumbs. Spread on top of casserole and cook at 350° for 45 minutes.

Mrs. Fred R. Work

BROCCOLI-CORN BAKE

(1990 Recipe)

2 (16 oz.) cans cream style corn
2 (10 oz.) pkg. frozen chopped broccoli
2 eggs, beaten

1 c. cracker crumbs
2 tsp. onion, chopped
4 Tbsp. melted margarine
1 tsp. salt

Mix and spoon into prepared casserole. Sprinkle 1 cup cracker crumbs and ¼ cup melted margarine over top. Bake at 350° for 35-40 minutes.

Sherry Colhoun

BBROWN RICE

1 medium onion, chopped
½ green pepper, chopped
1 stick margarine
1 c. long grain rice

½ tsp. Worcestershire sauce
1 can mushrooms (optional)
2 cans beef consomme

Saute onion and pepper in margarine. Add rice. Stir constantly until rice browns. Add beef consomme and Worcestershire sauce. Place in casserole. Bake at 350° for 45 minutes. Yield: 8 servings.

Mrs. Collins Spencer

BUTTER PEAS CASSEROLE

1 (16 oz.) pkg. frozen butter peas
1 (8 ½ oz.) can artichoke hearts, drained
2 Tbsp. butter

1 tsp. salt
⅛ tsp. pepper
paprika
1 c. canned French fried onions

Cook peas by package directions. Drain off most of liquid but leave enough so casserole won't dry out. Place artichoke hearts in a 1 ½ quart casserole or 8 x 8 inch baking dish. Pour in peas. Dot with butter and sprinkle on seasonings. Top with onions and bake uncovered at 350° for 20 to 30 minutes or until hot and bubbly. Serves 6 to 8.

Sherry Barnett

CC'S BRUSSELS SPROUTS WITH CRANBERRIES

- | | |
|---|---|
| <i>1 c. dried cranberries</i> | <i>2 ½ lbs. Brussels sprouts, trimmed and halved lengthwise</i> |
| <i>2 c. off-dry Riesling</i> | <i>1 ¼ c. water</i> |
| <i>3 Tbsp. grapeseed or vegetable oil</i> | <i>salt and freshly ground pepper</i> |
| <i>2 large shallots, finely chopped</i> | <i>3 Tbsp. unsalted butter</i> |

In a microwave-safe bowl, heat the cranberries in the wine at high power for 2 minutes. Let stand until the cranberries are slightly plumped, about 10 minutes. Drain the cranberries and discard the liquid.

In a large skillet, heat the oil. Add the shallots and cook over low heat until softened, about 2 minutes. Add the Brussels sprouts and cook over moderately high heat until bright green, about 2 minutes. Add the water and drained cranberries and season with salt and pepper. Cover and cook over moderate heat until the Brussels sprouts are tender, about 12 minutes. Uncover and continue cooking until the liquid has evaporated, about 2 minutes. Add the butter and toss to coat. Serve right away.

Make ahead: The Brussels sprouts can be prepared up to 4 hours ahead and reheated gently in a skillet.

CARROTS WITH ORANGE

- | | |
|--|---|
| <i>2 ½ lbs. carrots, peeled and sliced into rounds</i> | <i>1 ½ c. sugar</i> |
| <i>1 stick butter or margarine</i> | <i>2 oranges, peeled, sliced and seeded</i> |

Peel carrots with vegetable peeler. Slice carrots into equal size pieces. A food processor does this nicely. In a large pot cook carrots until almost tender. Add oranges, butter, and sugar. Cook until oranges are falling apart.

COPPER PENNIES

- | | |
|---|------------------------------------|
| <i>2 lb. carrots, scraped and cut into circles (carrots may be fresh or frozen)</i> | <i>½ c. salad oil</i> |
| <i>1 small bell pepper, sliced</i> | <i>1 c. sugar</i> |
| <i>1 medium onion, sliced</i> | <i>1 tsp. prepared mustard</i> |
| <i>1 can tomato soup</i> | <i>1 tsp. Worcestershire sauce</i> |
| | <i>salt to taste</i> |
| | <i>¾ c. vinegar</i> |

Boil carrots until tender-crisp (about 3 to 5 minutes) in salted water. Drain at once. Place cooked carrots, raw onion and peppers in layers and cover with the sauce made with the remaining ingredients. Refrigerate at least 12 hours. Will keep in covered container in refrigerator 2 weeks.

Excellent as an appetizer or as a cold vegetable accompaniment to meat.

Virginia Lacey

CORN SOUFFLE

- | | |
|---------------------------|-------------------------------------|
| <i>1 c. cooked corn</i> | <i>3 or 4 eggs, beaten</i> |
| <i>1 tsp. salt</i> | <i>4 Tbsp. melted butter</i> |
| <i>1 tsp. sugar</i> | <i>1 green pepper, cut in rings</i> |
| <i>2 c. half and half</i> | <i>1 small jar pimento</i> |
| <i>1 Tbsp. cornstarch</i> | |

Combine corn, salt, sugar and milk in which cornstarch has been dissolved. Add eggs, butter and pimento. Pour into buttered casserole dish. Top with pepper rings. Bake at 375° for 45 minutes or until set.

Scarlet Hurdle

DINNER PARTY SPINACH

- | | |
|--|--|
| 1 lb. fresh mushrooms,
cleaned and left whole | 2 large (8 oz.) pkg. cream
cheese, softened |
| 1 can sliced water chestnuts,
drained | ¼ lb. butter |
| 1 can quartered artichoke
hearts, drained | 4 pkg. chopped spinach,
cooked and well drained |
| | juice of one lemon |
| | seasoned bread crumbs |

Line bottom of 3 quart casserole with mushrooms, water chestnuts and artichoke hearts. Combine cream cheese and butter in saucepan and melt. Stir in spinach, lemon juice and salt and pepper to taste. (Mixture will not blend until spinach is added.) Cover mushroom mixture with spinach mixture. Top with seasoned bread crumbs. Bake at 350° for 25 to 30 minutes. Serves 20.

Missy Barnett, Patti Carlisle

DRUNK CARROTS

- | | |
|--|-------------------------|
| 3 cans tiny whole carrots | ⅓ c. Benedictine |
| 1 small can concentrated
orange juice | ⅓ c. Cointreau |
| ⅓ c. brown sugar | oleo |

Put carrots (drained) in 2 quart casserole. Sprinkle brown sugar and dot with oleo. Add orange juice concentrate (thawed) and liquors. Bake at 350° about 30 to 45 minutes.

Aetna Booth

EGGPLANT PICANTE

- | | |
|--------------------------------|------------------------------------|
| 2 medium eggplants | ½ tsp. salt |
| 1 onion, chopped | ¼ tsp. pepper |
| 1 green pepper, chopped | 1 c. shredded sharp cheese |
| 1 Tbsp. oil | 2 Tbsp. Picante sauce |
| 1 c. cracker crumbs | ½ c. grated Parmesan cheese |

Peel eggplant, cut into cubes and cook in small amount of boiling water until tender. Drain well. Saute onion and green pepper in oil. Combine eggplant, cracker crumbs, seasonings and onion-pepper mixture. Spoon half eggplant mixture into greased casserole, sprinkle Cheddar cheese, then spoon rest of eggplant over cheese. Top evenly with Picante sauce, sprinkle with Parmesan cheese. Bake at 350° for 30 minutes. Serves 6.

Margaret Holland

FRIED GREEN BEANS

- | | |
|--|-----------------------------|
| 1 can cut green beans | chopped onions |
| 3 or 4 slices bacon, fried
crisp and crumbled | Worcestershire sauce |
| | Beef bouillon cubes |

Fry bacon crisp, crumble and set aside. Drain beans. In skillet where bacon was fried, brown onions slightly. Pour off some of the bacon grease if too much remains in the skillet. Add beans and stir until well coated. Season with salt, pepper to taste. Add Worcestershire sauce to taste. I like to add one or two bouillon cubes to season beans but be careful it doesn't make beans too salty. A pinch of sugar may help this. Serve with crumbled bacon over beans.

*Can use Hormel Read Crumbled Bacon bits

GLORIFIED STRING BEANS

- | | |
|--|--------------------------------|
| 2 (16 oz.) cans whole string
beans, drained | 1 medium onion, chopped |
| 1 (5 oz.) bottle stuffed olives,
chopped | 1 bottle chili sauce |
| | salt to taste |
| | bacon strips |

Alternate layers of beans, olives and onion in casserole. Pour chili sauce on each layer. Place bacon strips on top. Cover and bake 30 minutes at 350°. Remove cover and crisp bacon before serving. Serves 6.

Vi Harviel

GRATED SWEET POTATO CASSEROLE

- | | |
|--|---|
| 2 c. grated, raw sweet
potatoes | 3 eggs, slight beaten |
| 1 c. white sugar | ¼ lb. margarine |
| 1 Tbsp. flour | 1 tsp. each: cloves, cinnamon
and nutmeg |
| 2 c. milk | 2 Tbsp. bourbon (optional) |

Mix above ingredients and add ½ cup chopped pecans. Bake at 350° for 2 hours.

Sherry Barnett

HEAVENLY VEGETABLE CASSEROLE

- | | |
|--|--|
| <i>1 can each: Cheddar cheese
soup, cream of celery soup,
cream of potato soup</i> | <i>1 c. frozen broccoli cuts
1 c. sliced fresh carrots
1 c. bread crumbs</i> |
| <i>1 (16 oz.) can French cut
green beans</i> | <i>½ c. grated Parmesan cheese
salt and pepper to taste</i> |

Mix soups, vegetables, salt and pepper in a 9 x 13 inch baking dish. Sprinkle bread crumbs and Parmesan cheese on top. Bake at 350° for 45 minutes. Top should be slightly browned and vegetables tender.

Joan Spencer

HASH BROWN POTATO CASSEROLE

- | | |
|--|--|
| <i>1 pkg. (medium size) frozen
hash brown potatoes (32
oz.)</i> | <i>¼ lb. margarine
½ c. chopped onions</i> |
| <i>1 can cream of chicken soup
2 (8 oz.) containers sour
cream</i> | <i>1 (8 oz.) pkg. grated sharp
Cheddar cheese
2 c. crushed corn flakes</i> |

Placed frozen potatoes in bottom of large baking dish. Mix together soup, sour cream, margarine and onion. Heat together until margarine is melted. Pour over potatoes and stir. Sprinkle Cheddar cheese on top and cover with corn flakes. Bake at 350° for 1 hour.

Vicky Griffith

HOT CHEESE HOMINY

- | | |
|---|--|
| <i>¼ c. chopped onion
2 Tbsp. butter or margarine,
melted</i> | <i>1 (8 oz.) carton commercial
sour cream</i> |
| <i>2 (15 ½ oz.) cans hominy,
drained</i> | <i>1 tsp. chili powder
½ tsp. salt</i> |
| <i>2 (4 oz.) cans chopped green
chilies, drained</i> | <i>⅛ tsp. pepper
1 ½ c. (6 oz.) shredded
Cheddar cheese, divided</i> |

Saute onion in butter in a large skillet for 5 minutes. Add next 6 ingredients and ½ cup cheese, mix well. Pour into a lightly greased 10 x 6 x 2 inch baking dish and bake at 400° for 20 minutes. Sprinkle remaining 1 cup cheese over top and bake an additional 5 minutes or until cheese melts. Yield: 8 servings.

Mozelle McIntosh

ITALIAN VEGETABLE CASSEROLE

(1990 Recipe)

- | | |
|--|--|
| <i>4 c. Italian bread crumbs
2 cans artichoke hearts,
drained and chopped
2 cans French-style green
beans, drained</i> | <i>4 hard boiled eggs, chopped
1 c. Parmesan cheese
2 c. Wishbone Italian salad
dressing</i> |
|--|--|

Combine all, mixing well. Place in greased casserole and bake, uncovered at 350° for 20 minutes. Serves 16.

Martha McAlexander

LEANN'S BROCCOLI SPEARS

- | | |
|--|--|
| <i>2 pkgs. broccoli spears
2 cans cream of mushroom
soup
1 large onion, chopped
½ stick butter
2 pkgs. garlic cheese</i> | <i>1 tsp. Accent
½ c. blanched almonds,
chopped
½ c. bread crumbs (Ritz
crackers are best)</i> |
|--|--|

Cook broccoli. Saute onions in butter. Layer broccoli with spears turned alternately in long greased shallow dish. Melt cheese with soup; add sauteed onions and ½ cup almonds. Pour in center of broccoli lengthwise in dish. Sprinkle with crumbs (or Ritz crackers). Top with remaining almonds.

MARGARET'S SCALLOPED PINEAPPLE

- | | |
|---|--|
| <i>4 c. bread crumbs
1 (20 oz.) can pineapple
chunks, drained</i> | <i>3 eggs, beaten
2 c. sugar
1 c. butter, melted</i> |
|---|--|

Toss together bread crumbs and pineapple chunks. Place in a greased 2 quart baking dish. Combine remaining ingredients and pour over pineapple. Bake at 350° for 20 minutes. May be made and refrigerated overnight before baking. Good with ham. Serves 8.

Mrs. William Ragsdale

MARINATED MUSHROOMS

Prepare mushrooms:

2 lb. mushrooms (do not remove stems)

Simmer mushrooms 5 minutes in salted water. Marinate at least 24 hours in following mixture.

Marinade:

1 c. salad oil (Crisco or Wesson would do)
¼ c. water
¾ c. cider vinegar
2 Tbsp. ketchup
¼ c. sugar

2 cloves garlic (optional)
¼ tsp. thyme
1 sliced onion
4 bay leaves
1 tsp. salt (more if desired)
1 tsp. pepper

Combine all ingredients. Combine with mushrooms. Serves 8 to 12.

Jean Liddy

MUSHROOMS WINIFRED

1 lb. fresh mushrooms
5 Tbsp. butter, divided
2 Tbsp. onions, finely chopped
¾ tsp. salt
¼ tsp. ground nutmeg

¼ tsp. ground ginger
4 Tbsp. all-purpose flour
½ c. milk
3 dashes Tabasco
2 large eggs, well beaten

Buy firm, unspotted mushrooms. Wash gently under cold running water and dry on paper towels. Do not peel unless skin is brown. Chop mushrooms coarsely. In a large, heavy skillet, melt 4 tablespoons butter over medium heat. Add chopped onion and cook 7 to 10 minutes or until golden, stirring often.

Add mushrooms and stir constantly for 5 minutes for butter to coat mushrooms. Add seasonings and flour; blend. Add milk and Tabasco. Cook until mixture thickens, stirring constantly. Add well beaten eggs to this mixture and spoon into 1 quart souffle or casserole buttered with remaining 1 tablespoon butter. Bake at 350° for 35 minutes. Top should be medium brown.

Lou Jones, Jeanne Uteley

NEW POTATOES GRATINEE

½ c. (1 stick) butter or margarine
1 oz. dried morels or 1 lb. fresh mushrooms
½ c. warm water
4 lb. small red skinned potatoes, thinly sliced
1 medium onion, finely chopped

½ c. finely chopped parsley
1 ¼ c. (6 oz.) shredded Gruyere or Swiss cheese
2 medium garlic cloves, finely chopped
1 tsp. salt
½ tsp. freshly ground pepper
3 c. heavy cream

With 2 tablespoons butter, generously grease two (13 x 9 inch) (3 quart) baking dishes. Soften morels in water about 15 minutes; drain, reserving soaking liquid; thinly slice crosswise. (If using mushrooms, trim stem flush with cap, thinly slice lengthwise.)

Preheat oven to 325°. In large bowl, gently toss potatoes with morels, onion, parsley, 1 cup cheese, garlic, salt, pepper and 3 tablespoons butter, melted. Place in prepared dishes.

Pour cream and soaking liquid from morels over potato mixture; if using mushrooms, combine ½ cup water with the cream. Sprinkle with remaining cheese and dot with remaining butter. Bake 1 ½ hours, covering with a loose tent of foil once cheese browns. Remove from oven; cover dishes more securely to keep potatoes warm. Makes 24 servings.

Mindy Gresham

NIPPY CARROTS

3 c. sliced scraped carrots
1 Tbsp. horseradish
1 Tbsp. butter or oleo

1 tsp. salt
⅓ tsp. pepper
2 Tbsp. water

Combine all ingredients and place in a tightly covered baking dish. Bake at 350° for 1 ½ hours or until carrots are tender. Stir gently just before serving. Serves 6.

Margaret Holland

OLIVE RICE CASSEROLE

1 c. long grain rice, uncooked
1 c. New York State cheese, diced
1 (2 oz.) jar stuffed green olives, sliced

1 c. tomatoes
½ c. salad oil
1 c. water
salt and pepper to taste

Combine all ingredients and bake in covered casserole for 1 hour at 350°. Excess liquid will be absorbed as mixture bakes. Add 15 minutes to cooking time if recipe is doubled.

Carolyn Hurdle

ONIONS MARINATED WITH FETA

2 to 3 sweet onions (*Vidalia*
or *Walla Walla*)
¼ lb. Feta cheese, crumbled
parsley or green pepper,
chopped
¼ c. olive oil

2 Tbsp. white wine vinegar
2 Tbsp. lemon juice
½ tsp. dried oregano
salt and pepper to taste
sugar to taste (optional)

Peel and slice onions paper thin. Place onion slices and Feta cheese in a bowl along with parsley or green pepper. Mix together oil, vinegar, lemon juice, oregano, salt and pepper. Add this to onion and cheese mixture and allow to marinate 2 to 3 hours before serving. You may need a pinch of sugar if the dressing is too tart for your taste. This is a wonderful side dish for practically any meal. Serves 5 to 6.

Diana Mobley, Martha Fitch

PINEAPPLE-CHEESE BAKE

1 (20 oz.) can pineapple
chunks
½ c. sugar
3 Tbsp. flour

1 c. shredded sharp cheese
½ c. melted butter
½ c. coarse Ritz cracker
crumbs

Drain pineapple and save 3 tablespoons of juice. Combine sugar and flour. Add 3 tablespoons juice and stir together. Add cheese and pineapple. Mix well. Spoon into a 1 quart casserole. Combine butter and crumbs and sprinkle over pineapple. Bake at 350° for 20 to 30 minutes. Serves 6 to 8.

Vicki Carlton

PIMENTO SCALLOP

3 c. thinly sliced potatoes
¼ c. chopped pimento
1 can cream of celery soup
½ can milk
3 Tbsp. finely chopped onion

1 tsp. salt
2 Tbsp. melted butter
⅛ tsp. pepper
½ c. grated cheese

Alternate layers of potatoes, pimento, celery soup mixed with milk, onion, etc. in a one quart casserole. Top with butter and grated cheese. Bake in 350° oven approximately one hour.

Mrs. William S. Ragsdale

POSH SQUASH

2 lb. yellow squash, sliced
1 c. mayonnaise
1 c. (8 oz.) grated Parmesan
cheese
1 small onion, chopped
2 eggs, beaten

½ tsp. salt
¼ tsp. pepper
½ c. soft bread crumbs
1 Tbsp. butter or margarine,
melted

Cook squash in boiling salted water to cover 10 to 15 minutes or until tender. Drain and cool slightly. Combine mayonnaise, cheese, onion, eggs, salt and pepper; stir until well combined. Add squash, stirring gently. Pour squash mixture into a lightly greased 1 ½ quart casserole. Combine bread crumbs and butter; spoon over squash mixture. Bake at 350° for 30 minutes. Yields: 6 servings.

Mrs. Leslie Tomlinson

QUICK POTATO CASSEROLE

Slice 5 potatoes (peeling on) and boil for about 8 minutes. Grease casserole with butter, drain potatoes and pour in casserole. Sprinkle with salt and pepper, crumble 3 strips crisp bacon, dot with butter, sprinkle grated American cheese on top and bake at 350° for 20 to 30 minutes.

Aetna Booth

RICE CASSEROLE

1 c. uncooked rice
1 c. chopped onion
½ c. melted oleo
½ c. seedless raisins

4 oz. drained, sliced
mushrooms
2 (10 ½ oz.) cans consomme
½ c. chopped peanuts
½ c. chopped celery

Lightly brown rice, onion and oleo. Combine rice mixture with raisins, mushrooms, consomme, peanuts and celery. Mix well. Pour into 2 quart casserole. Bake uncovered at 350° for 50 to 60 minutes until rice is done, stirring occasionally. Yield: 8 to 10 servings.

Mozelle McIntosh

RICE SQUARES

(1990 Recipe)

3 c. cooked rice	3 eggs
1 c. shredded cheddar cheese	1 ½ c. milk
⅓ c. chopped onion	1 Tbsp. dried parsley flakes
1 tsp. salt	⅛ tsp. celery seed

Combine all ingredients. Stir well. Place in a greased 2 quart casserole. Bake uncovered at 350° for 45 minutes. Serves 6. Can cut into squares to serve.

Scarlett Hurdle

ROTEL POTATOES

7 or 8 medium potatoes, sliced and cooked	1 can mushrooms, drained (optional)
1 large bell pepper, chopped	1 can Ro-Tel tomatoes
1 large onion, chopped	1 lb. Velveeta cheese, cut up
½ stick oleo	

Place cooked potatoes in a casserole dish. Saute onion and bell pepper in oleo. Add mushrooms, tomatoes and cheese. After cheese melts, pour over potatoes. Heat in oven until mixture bubbles.

Pam Bray

SCALLOPED MUSHROOMS

2 lb. mushrooms	juice of 1 lemon
2 c. cream	3 Tbsp. butter
4 slices bread	cream to fill casserole (see directions)
¼ c. chopped green onions	Parmesan cheese
pepper to taste	

Dry bread in 200° oven and butter while warm. Break into small pieces, chop mushroom stems and saute with onions. Layer bread crumbs, sliced mushroom caps and onion mixture in casserole. Sprinkle with lemon juice and fresh pepper. Add cream until dish is ⅔ full. Dot with butter and bake at 350° for 35 to 40 minutes. Sprinkle liberally with Parmesan cheese.

Ellen Williams

SPINACH-PARMESAN CASSEROLE

2 (10 oz.) pkg. frozen chopped spinach	½ c. grated Parmesan cheese
1 Tbsp. butter or margarine	2 Tbsp. lemon juice
½ c. chopped onion	¼ tsp. garlic salt
1 (8 oz.) carton commercial sour cream	½ c. soft bread crumbs

Cook spinach according to package directions; drain well and set aside. Melt butter in a large saucepan. Add onion and saute until tender; remove from heat. Add spinach and remaining ingredients except bread crumbs; mix well. Spoon mixture into a greased 1 quart casserole; sprinkle with bread crumbs. Bake uncovered at 350° for 30 minutes. Yield: 6 servings.

Mrs. Leslie Tomlinson

SPINACH QUICHE

1 unbaked (9 inch) pie shell	1 (10 oz.) pkg. chopped spinach, thawed and drained
1 ½ c. shredded sharp Cheddar cheese	1 (4 oz.) can chopped mushrooms, drained
3 Tbsp. flour	½ tsp. salt
3 eggs, beaten	6 crisply cooked bacon strips, crumbled
⅔ c. mayonnaise	

Toss cheese and flour together. Add remaining ingredients, except bacon, to the cheese-flour mixture. Pour into pie shell and bake at 350° for 40 minutes. Garnish with bacon when quiche is done.

Dorothy Warren

SQUASH CASSEROLE

2 lb. squash	1 small can water chestnuts (optional)
1 medium chopped onion	1 stick butter
½ tsp. salt	1 pkg. Pepperidge Farm herb dressing (can substitute Stove Top dressing)
1 can cream of chicken soup	
1 small carton sour cream	

Cook squash, onion and salt until tender; drain. Add soup, sour cream and water chestnuts. In a separate bowl put the stick of melted butter and herb dressing. Mix. Put half of the stuffing mixture in bottom of baking dish. Cover with squash mixture. Cover squash mixture with rest of the herb stuffing mixture. Bake for 30 minutes at 350°. Serves 8 to 12.

Mrs. William G. Kemp

SQUASH DRESSING

<i>½ c. chopped onion</i>	<i>1 (10 ¾ oz.) can cream of chicken soup, undiluted</i>
<i>½ green pepper, chopped</i>	<i>3 c. chopped cooked yellow squash, drained</i>
<i>½ c. celery, chopped</i>	<i>1 tsp. salt</i>
<i>½ c. butter or oleo, melted</i>	<i>¼ tsp. pepper</i>
<i>5 c. cornbread, crumbled</i>	
<i>2 c. milk</i>	

Saute onion, pepper and celery in butter until tender. Add cornbread and stir well. Stir in remaining ingredients, mixing well. Pour into a greased 13 x 9 x 2 inch baking dish. Bake at 400° for 50 minutes or until lightly browned. Yield: 8 servings.

Lee Tomlinson

SWEET AND SOUR SNAP BEANS

<i>2 cans green beans, drained</i>	<i>4 Tbsp. vinegar</i>
<i>4 slices bacon</i>	<i>salt and pepper to taste</i>
<i>3 Tbsp. brown sugar</i>	<i>green onions for garnish</i>

Fry bacon, drain and set aside. Add sugar and vinegar to bacon grease. Pour over beans and let simmer till tender (15 minutes or more). Before serving garnish with chipped bacon and green onions.

Mrs. Constance Golden

TAMALE CORN CASSEROLE

<i>2 Tbsp. butter</i>	<i>1 can whole corn</i>
<i>1 medium onion, chopped</i>	<i>1 can cream corn</i>
<i>¼ c. bell pepper, chopped</i>	<i>2 small cans tamales, sliced</i>
<i>1 rib celery, chopped</i>	<i>chili powder</i>

Saute butter, onion, bell pepper and celery. Add corn. Salt and pepper to taste. Stir for a few minutes cooking slowly. Layer corn with tamales and chili powder in greased casserole. Cook at 350° for 30 - 45 minutes.

TURNIP GREENS CASSEROLE

<i>2 c. turnip greens, drained</i>	<i>2 Tbsp. pepper sauce</i>
<i>1 can cream of celery soup</i>	<i>2 eggs, beaten</i>
<i>½ c. mayonnaise</i>	<i>1 tsp. sugar</i>
<i>1 Tbsp. horseradish</i>	<i>cornbread crumbs (for top)</i>

Mix all ingredients except crumbs and pour into a greased casserole and top with buttered cornbread crumbs. Bake at 350° for 30 to 35 minutes.

Nell Crockett

VEGETABLE CASSEROLE

<i>1 large pkg. frozen mixed vegetables</i>	<i>1 c. chopped celery</i>
<i>½ c. grated white cheese</i>	<i>1 medium onion, chopped</i>
<i>½ c. grated yellow cheese</i>	<i>1 stick oleo</i>
<i>1 c. mayonnaise</i>	<i>1 c. crumbled crackers</i>

Cook vegetables according to directions on package. Put into greased casserole dish. Mix onion, celery, cheese, mayonnaise and spread over vegetables. Melt oleo and mix with cracker crumbs. Spread on top of casserole. Bake at 350° for about 30 minutes. Better if prepared a day ahead.

Sandra Hendrix

ZUCCHINI SUPREME

<i>2 medium zucchini, washed and sliced</i>	<i>1 tsp. salt</i>
<i>1 medium onion, diced</i>	<i>1 (8 oz.) can tomato sauce</i>
<i>½ green pepper, diced</i>	<i>½ c. bread crumbs</i>
<i>1 (12 oz.) can tomatoes, drained</i>	<i>½ c. grated cheese</i>
	<i>½ stick oleo</i>

Place zucchini in saucepan. Add onion, green pepper, salt, tomatoes, tomato sauce and 1 cup water. Cook, covered until tender, 5 to 10 minutes. Pour into greased one quart casserole. Add ½ stick oleo to season. Slice and place on top of bread crumbs and then cover with grated cheese. Bake at 350° for 25 to 30 minutes. May be frozen and reheated. Serves 6 to 8.

Mrs. Walter Utley

YOUR FAVORITE RECIPES

Recipe

Page Number

*bread,
rolls and
pastries*





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BREADS, ROLLS & PASTRIES

APPLE BREAD

1/2 c. margarine, softened
1 c. sugar
2 eggs
2 c. plain flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. mace
1 tsp. soda

2 Tbsp. buttermilk
1 tsp. vanilla extract
2 c. peeled, diced apples
2 Tbsp. margarine
2 Tbsp. plain flour
2 Tbsp. sugar
1 tsp. cinnamon

Preheat oven to 325°. Combine margarine and sugar; cream until light and fluffy; add eggs and mix well; stir in flour, salt, cinnamon and mace. Dissolve soda in buttermilk; add to batter and mix well; stir in vanilla and apples. Spoon into greased and floured 9 x 5 x 3 inch loaf pan. Combine remaining margarine, sugar, flour and cinnamon. Mix with pastry blender until consistency of coarse crumbs. Sprinkle on batter; bake for 1 hour and 10 minutes or until toothpick in center comes out clean.

Deanna Mackie

AUNT PAULINE'S CHESS PIE

1 (8 inch) unbaked pie shell
3 large eggs
1 1/2 c. sugar
1 Tbsp. cornmeal

1 Tbsp. vinegar
1/2 c. butter, melted
1 Tbsp. vanilla

Beat eggs with fork until light; add sugar, cornmeal and vinegar. Stir to mix well but do not beat. Add cooled, melted butter and vanilla; stir to mix well. Pour into pie shell. Bake at 350° for about 60 minutes.

Maia Miller

BANANA MUFFINS

1 c. sugar
1/2 c. butter or shortening
1 egg
1 c. bananas, creamed
1 tsp. soda

1 Tbsp. water
1 3/4 c. flour
1 tsp. vanilla
1 tsp. nutmeg
1/2 tsp. salt

Cream sugar and butter well. Add egg and mix well. Add bananas. Dissolve soda in water and add to batter. Sift dry ingredients together and add gradually; mix well. Spoon into greased muffin tins. Bake at 375° for 20 minutes.

Mrs. Roland McAlexander

BACON MUSHROOM CORN MUFFINS

<i>1 c. self-rising flour</i>	<i>2 tsp. bacon drippings</i>
<i>1 c. self-rising corn meal</i>	<i>1 c. chopped mushrooms</i>
<i>2 Tbsp. sugar</i>	<i>2 eggs, beaten</i>
<i>½ tsp. marjoram</i>	<i>⅔ c. milk</i>
<i>6 slices bacon, cooked crisp and crumbled</i>	<i>2 Tbsp. chopped green onions</i>

Stir together flour, corn meal, sugar and marjoram. Saute mushrooms in reserved drippings until all liquid has evaporated. Combine eggs and milk. Add all at once to flour mixture, stirring just until flour is thoroughly moistened. Stir in more milk if needed to make medium thick batter.

Stir in bacon, mushrooms and green onions. Pour batter into 12 greased and paper lined muffin cups. Fill ⅔ full. Bake at 400° for 20 to 25 minutes.

Polly Stradley, Evelyn Hurdle

BEER BREAD

<i>3 c. self-rising flour</i>	<i>1 can (12 oz.) beer</i>
<i>2 Tbsp. sugar</i>	

The beer does not have to be flat, but it should be near room temperature. In large mixing bowl, combine all the ingredients and mix well until you reach a fairly even consistency in your dough. Turn into an oiled or buttered floured loaf tin. Bake at 350° for 1 hour or until the top is nicely brown.

Martha McAlexander

BLUEBERRY SOUR CREAM PIE

(1990 Recipe)

<i>1 (16 oz.) carton sour cream</i>	<i>1 unbaked 9 inch graham cracker crust</i>
<i>3 Tbsp. all purpose flour</i>	<i>2 c. fresh blueberries</i>
<i>3 Tbsp. light brown sugar</i>	<i>½ c. firmly packed light brown sugar</i>
<i>1 egg, beaten</i>	

Combine first 3 ingredients in a mixing bowl; add egg and beat well. Spoon half of mixture into graham cracker crust. Combine blueberries and ½ cup brown sugar in a small mixing bowl; spread evenly over sour cream mixture. Top with remaining sour cream mixture. Bake at 400° for 25 minutes. Chill several hours before serving. Yield: one 9 inch pie.

Pam Bray

BOILED CUSTARD

<i>1 can Eagle Brand condensed milk (large)</i>	<i>3 eggs</i>
<i>½ c. sugar</i>	<i>1 tsp. vanilla flavoring</i>
<i>3 cans water</i>	<i>1 tsp. rum flavoring</i>
	<i>¼ tsp. salt</i>

Put milk and water in double boiler. heat until skim forms around edge of boiler. Beat eggs and sugar until light and lemon colored. Add 1 cup hot milk mixture to eggs and sugar; pour egg mix into hot milk and cook until coats spoon. Add flavorings and salt. Strain and cool. Makes 10 (6 oz.) servings.

Mrs. Roger Woods

BRAN MUFFINS

<i>2 c. All-Bran</i>	<i>4 eggs</i>
<i>2 c. boiling water</i>	<i>4 c. bran flakes</i>
<i>1 c. oil</i>	<i>1 tsp. salt</i>
<i>3 c. sugar</i>	<i>5 c. flour</i>
<i>1 qt. buttermilk</i>	<i>5 tsp. soda</i>

Mix All-Bran and boiling water and set aside.

Mix sugar and oil. Beat in eggs. Add buttermilk and flour mixed with soda and salt. Mix All-Bran then fold in bran flakes. Bake in greased muffin tins at 350° for 18 to 20 minutes. Will keep in refrigerator for up to 6 weeks.

Mrs. Bobby McAlexander

CARROT-PINEAPPLE BREAD

<i>4 c. flour</i>	<i>4 tsp. vanilla</i>
<i>2 tsp. salt</i>	<i>2 tsp. soda</i>
<i>6 eggs</i>	<i>1 Tbsp. cinnamon</i>
<i>2 c. oil</i>	<i>4 c. sugar</i>
<i>2 c. crushed pineapple, drained</i>	<i>2 c. grated carrots</i>

Sift first four ingredients. Beat eggs and sugar until thick and pale. Stir in oil, alternating with flour, carrots, pineapple and vanilla. Pour into two floured and greased 5 x 9 x 2 inch loaf pan. Bake at 325° for 1 hour.

Katherine Sundstrom

CHOCOLATE AND PEANUT BUTTER PIE

¾ c. creamy peanut butter
3 Tbsp. butter or oleo
1 ½ c. graham cracker crumbs
** 1 pkg. (4 serving size) vanilla pudding mix*
3 c. milk

** 1 pkg. (4 serving size) chocolate pudding mix*
1 tsp. vanilla
4 oz. container of frozen whipped dessert topping, thawed

* Do not use instant pudding mix.

Heat ½ cup peanut butter and oleo until smooth. Stir in cracker crumbs; cool. Press mixture into bottom and sides of 9 inch pie plate. Chill.

In 1 quart saucepan, combine vanilla pudding mix and 1 ½ cups milk; cook and stir to a full boil. Stir in remaining peanut butter. Spoon into crust; chill. Combine chocolate pudding mix and remaining milk; cook and stir to a full boil. Stir in vanilla. Spoon over peanut butter layer. Chill. Before serving, spread dessert topping over pie; sprinkle with chopped peanuts or chocolate curls if desired. Serves 8.

Jean Doxey

CORN BISCUITS

3 ½ - 4 c. Bisquick

(1990 Recipe)

1 (17 oz.) can cream-style corn

Heat oven to 450°. Put 3 ½ cups Bisquick mix in mixing bowl. Stir in can of corn. Mix well. If dough is not stiff enough, add ½ cup more Bisquick. Drop by spoonfuls on ungreased cookie sheet. Bake 8-10 minutes until brown. Freezes well.

Evelyn Hurdle

CRANBERRY BREAD

1 c. cranberries
½ c. chopped nuts
2 c. flour
1 c. sugar
1 ½ tsp. baking powder
½ tsp. soda
1 egg

2 Tbsp. HOT water
½ c. orange juice
grated rind of one orange (or ½ whole orange minced)
2 Tbsp. melted butter

Sift together flour, sugar, baking powder and soda. Beat egg, hot water, orange juice, rind and butter together. Combine flour mixture, cranberries (I prefer them slightly chopped), nuts, and egg mixture. Lightly grease pan and line with wax paper. This can be baked in 1 larger bread pan or two medium sized pans. Bake 1 hour at 350° or until bread tests done.

CRANBERRY NUT BREAD

(1990 Recipe)

2 sticks butter
2 c. sugar
4 eggs
½ c. Pet milk
1 tsp. vanilla

2 c. plain flour
1 c. chopped nuts
1 c. raw cranberries, cut in half

Cream butter and sugar. Add eggs, one at a time. Stir in milk and vanilla. Blend in flour; add cranberries and nuts. Bake in loaf pan or tube pan (greased and floured) in a 325° oven for 70 minutes.

Judy Forester

EASY CHEESY BREAD

(1990 Recipe)

3 ¾ c. Bisquick
1 ¼ c. sharp cheddar cheese, shredded
1 ½ c. milk

1 egg, beaten
½ tsp. dry mustard
sesame, poppy or caraway seeds

Generously grease a loaf pan (or 2 quart baking dish). Combine all ingredients except seeds and beat well for 1 ½ minutes. Pour into prepared pan. Sprinkle top with seeds and bake at 325° for 55 - 60 minutes. Cool 3-4 minutes before removing from pan. Yield: 1 loaf.

Rose Fitch

EASY YEAST ROLLS

Yeast Dough:

½ c. shortening
½ c. margarine
1 c. sugar less 2 Tbsp.
1 cup boiling water
1 pkg. yeast

1 c. lukewarm water
2 eggs
6 c. unsifted flour
2 tsp. salt

Cream shortening, margarine and sugar. Add 1 cup boiling water. Dissolve yeast in lukewarm water. Add the eggs, flour and salt. Mix all ingredients together thoroughly. (I use an electric mixer to mix the rolls and do not knead them.) The batter will be runny - not stiff. Put in refrigerator covered with wax paper. Make in AM for night use or PM for noon use. (I usually make the rolls one day and roll them and cook them the following day.) Let rise 2 or 3 hours.

Cinnamon Rolls:

Roll dough into about ½ inch thickness. Spread dough with melted or softened butter. And sprinkle with granulated sugar and lots of cinnamon. Roll into long roll and cut about 1 inch thick. Place on cookie sheet. Let rolls rise and bake at 350° until done. Make icing with browned butter, powdered sugar and enough milk to make thickness of a runny spread.

ENGLISH HONEY LOAF

1 ½ c. self-rising flour
½ tsp. cinnamon
½ tsp. cloves
½ tsp. allspice
¼ tsp. ginger
1 c. sugar
⅓ c. shortening

2 eggs
⅓ c. honey
1 ½ tsp. lemon rind
½ c. coffee
½ c. nuts
½ c. raisins

Sift together flour, cinnamon, cloves, allspice and ginger. Cream well the sugar and shortening; add eggs and beat well. Add honey and lemon rind. Next, add ½ cut strong cool coffee. Blend in dry ingredients. Stir in nuts and raisins. Pour into well greased 9 x 5 x 3 inch pan. Bake at 350° for 55 to 60 minutes

Pam Bray, Vi Harviel

FRESH BROCCOLI SPOON BREAD

1 bunch broccoli
¾ c. yellow cornmeal
2 Tbsp. flour
¼ tsp. baking powder
1 tsp. salt
2 c. water
4 Tbsp. butter, divided

1 c. sliced celery
¼ c. chopped onion
4 eggs, separated
1 c. milk
1 c. shredded Cheddar cheese
¼ tsp. hot pepper sauce

Remove leaves and stems from broccoli. Place flowerets (about 1 ½ cups) in a saucepan, with 1 inch boiling, salted water. Cover; cook 10 to 12 minutes until just tender; drain well and set aside. In a medium saucepan, combine cornmeal, flour and salt. Gradually add water; bring to a boil, stirring until thickened. Stir in 2 table-spoons butter; set aside. In a small skillet, melt remaining 2 table-spoons butter, lightly saute celery and onion; stir into cornmeal mixture. Beat egg yolks, blend into mix. Stir in milk, cheese, broccoli, hot pepper sauce and baking powder. Beat egg whites stiff, gently fold into cornmeal mixture. Turn into buttered 2 quart baking dish. Form collar around dish with aluminum foil. Bake at 375° for 55 to 60 minutes or until top is crusty and golden brown. Serves 4 to 6.

Mrs. Eugene D. Brown

FRESH ORANGE NUT LOAF

1 medium Sunkist orange, unpeeled
1 tsp. soda
½ c. freshly squeezed orange juice, heated to boiling
⅔ c. sugar
1 egg
1 Tbsp. melted butter or margarine

½ tsp. vanilla
2 c. sifted flour
2 ½ tsp. baking powder
½ tsp. salt
1 c. pitted, chopped, canned prunes, drained
1 c. chopped pecans/walnuts

Prepare orange for use in electric blender as directed (cut ends of off orange and core like apple, then cut in sections to be blended) or put in food grinder. Sprinkle soda over puree; add hot orange juice, stirring until blended; set aside. In large mixing bowl, combine sugar, egg, melted butter or margarine and vanilla; blend until smooth. Sift together flour, baking powder and salt; add to creamed mixture all at once along with orange puree. Stir until batter is thoroughly blended. Add prunes and nuts. Batter is thick so it will be necessary to stir, then partially fold and cut in order to mix evenly. Pour into greased 9 x 5 x 3 inch loaf pan; bake at 300° for 1 hour and 10 minutes or until loaf tests done. Let stand in pan 5 minutes before turning out onto wire rack. When completely cool, wrap tightly and store overnight in refrigerator to ripen. Good served with cream cheese spread. Yield: one loaf.

Mrs. Paul Burch

FUDGE MUFFINS

<i>4 sq. semi-sweet chocolate</i>	<i>1 c. flour</i>
<i>1 c. margarine, melted</i>	<i>4 eggs</i>
<i>1 ¾ c. sugar</i>	<i>1 tsp. vanilla</i>
<i>pinch of salt</i>	<i>2 c. chopped pecans</i>

Melt chocolate and margarine. In large bowl beat together chocolate mixture with sugar, salt and flour. Add eggs one at a time, stirring after each one. Add vanilla and pecans. Bake in muffin papers at 325° for 25 minutes. Makes 24 muffins.

Irene Strickland

GINGER MUFFINS

<i>½ lb. unsalted butter</i>	<i>1 ½ tsp. cinnamon</i>
<i>1 c. molasses</i>	<i>½ tsp. ground nutmeg</i>
<i>1 egg</i>	<i>½ tsp. ground cloves</i>
<i>1 c. granulated sugar</i>	<i>grated rind of 1 large orange</i>
<i>2 ¼ c. all-purpose flour</i>	<i>½ c. boiling water</i>
<i>1 ½ tsp. baking soda</i>	<i>4 Tbsp. sour cream</i>
<i>1 ½ tsp. ground ginger</i>	<i>pinch of salt</i>

Preheat oven to 350° and butter or vegetable-spray pans.

Melt butter in molasses in a small saucepan. Cool. Beat egg and sugar until fluffy. Sift dry ingredients together. Add to the egg mixture alternately with the butter and sour cream. Blend well. Fill muffin tins half full. Bake in preheated oven until puffed (about 15 minutes). Turn muffins onto rack to cool. These may be made ahead and frozen. Yield: 48 tiny muffins.

Vi Harviel

HOT MEXICAN CORNBREAD

<i>1 ½ c. self-rising cornmeal</i>	<i>½ c. green onions, stems and all, chopped</i>
<i>3 tsp. baking powder</i>	<i>2 pods Jalapeno peppers, chopped</i>
<i>1 c. cream style corn</i>	<i>1 c. sharp cheese, grated</i>
<i>½ c. salad oil</i>	
<i>2 eggs, beaten</i>	
<i>2 Tbsp. green bell pepper, chopped</i>	

Combine dry ingredients, then add others in order listed. Pour into greased 8 inch square pan or muffin rings. Bake at 500° for 15 to 20 minutes or until brown.

Hallie Chatham

LEMON BREAD

<i>1 c. sugar</i>	<i>1 tsp. baking powder</i>
<i>6 Tbsp. shortening</i>	<i>½ c. milk</i>
<i>1 Tbsp. grated lemon rind</i>	<i>½ c. nuts, chopped</i>
<i>2 eggs</i>	<i>¼ c. sugar and lemon juice of 3 lemons</i>
<i>1 ½ c. sifted flour</i>	
<i>½ tsp. salt</i>	

In medium bowl with electric mixer cream 1 cup sugar with shortening. Add lemon rind. Beat in eggs. Sift flour, salt and baking powder together; add alternating with milk beginning and ending with flour. Stir in nuts. Pour into greased 9 x 5 x 3 inch loaf pan and bake at 325° for 35 to 45 minutes or until toothpick tests done. In small pan heat ¼ cup sugar in lemon juice and pour over hot bread. Allow to cool in pan. When cool, remove from pan and slice. Yield: 1 loaf.

Mrs. Robert Mobley

LITTLE APPLESAUCE MUFFINS

<i>¾ c. applesauce</i>	<i>1 Tbsp. baking powder</i>
<i>½ c. butter or margarine, softened</i>	<i>½ tsp. salt</i>
<i>½ c. sugar</i>	<i>¼ c. melted margarine or butter</i>
<i>2 eggs</i>	<i>½ c. sugar (mixed with ¼ tsp. cinnamon)</i>
<i>1 ¾ c. flour (all-purpose)</i>	

In large bowl cream softened butter and sugar until fluffy. Beat in eggs one at a time until light and fluffy. Beat in applesauce. Stir together flour, baking powder and salt. Add to butter mixture. Stir just enough to moisten. Spoon in 36 greased tea size (1 ¾ inches in diameter) muffin cups. Bake in preheated 425° oven about 15 minutes or until golden brown. While warm dip into melted margarine-sugar-cinnamon mixture.

Mrs. Charles Corey

MILLIONAIRE PIE

<i>1 can Eagle Brand milk</i>	<i>½ c. chopped pecans</i>
<i>¼ c. lemon juice</i>	<i>1 (9 oz.) container Cool Whip</i>
<i>1 small can crushed pineapple, drained</i>	

Mix all ingredients and put in two graham cracker crusts. Chill 4 hours. Serves 12.

Mrs. Lloyd Chatham

MINIATURE COFFEE CAKE

1 Duncan Hines yellow cake mix
1 ½ c. chopped pecans
butter
sugar and cinnamon (mix ¼ c. sugar and 1 tsp. cinnamon at a time)

Mix cake mix by directions. Add pecans. Spray mini pans with Pam. Fill pans and bake at 350° for about 20 minutes. When cool, dip cakes one by one in melted butter and roll in cinnamon-sugar mixture.

Martha Fitch

ONION BREAD

½ c. chopped onion
1 egg, beaten
1 ½ c. Bisquick
2 Tbsp. poppy seed
3 Tbsp. butter
½ c. milk
1 c. cheese (Cheddar), grated

Saute onion in butter; set aside. In bowl mix together milk, egg, onion (sauteed) and ½ of cheese. Spread into well greased 11 x 13 inch Pyrex baking dish. Sprinkle with remainder of cheese, drizzle with butter over top and sprinkle seeds on. Bake at 350° for 30 minutes or until brown.

Missy Barnett

OVEN-BUTTERED CORN STICKS

4 Tbsp. butter or oleo
2 c. packaged biscuit mix
1 (8 ¾ oz.) can cream style corn

Melt butter in 15 x 10 x 1 inch baking pan. In bowl, combine mix and corn. Stir until soft dough is formed. Knead about 15 strokes on floured surface. Roll to 6 x 10 inch rectangle. Cut into 1 x 3 inch strips. Roll in melted butter in pan and arrange in single layer. Bake in hot 450° oven for 10 to 12 minutes. Makes 20 bite size sticks.

Mrs. Lanier Holland

PARTY ORANGE MUFFINS

1 c. sugar, divided
½ c. butter or oleo
1 egg
½ c. seedless raisins
1 medium orange
2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 c. buttermilk

Cream ½ cup sugar with shortening. Add egg and beat well. Remove outer orange peel and grind peel and raisins or chop fine in food processor. Add to the first mixture. Sift together dry ingredients and add alternately with the milk; mix well. Fill miniature greased muffin pans ⅓ full of batter; do not overfill. Bake at 375° for about 10 to 12 minutes.

Squeeze juice from peeled orange. Mix ⅓ cup juice with remaining ½ cup sugar, stirring well to dissolve. As soon as cakes are taken from oven, dribble about ½ teaspoon juice mixture over each cake. Let cool. Remove from pans. Yield: 60 muffins. Recipe can be doubled and it freezes well.

Nell Crockett

PUMPKIN BREAD

3 c. sugar
1 c. Crisco oil
4 eggs (one at a time)
1 average size can pumpkin (about 2 c.)
1 ½ tsp. cinnamon
1 ½ tsp. allspice
1 tsp. nutmeg
2 tsp. soda
1 tsp. salt
⅔ c. warm water
3 ½ c. cake flour
1 ½ c. chopped pecans

Mix in order given. Pour in 3 loaf pans. Bake for 60 minutes at 325°.

Mrs. Roland McAlexander

RAISIN BRAN MUFFINS

1 (15 oz.) box Raisin Bran
3 c. sugar
5 c. flour
5 tsp. soda
1 tsp. salt
4 eggs, beaten
1 c. melted shortening or oil
1 qt. buttermilk

Mix cereal with sugar, flour, soda and salt. Use very large bowl. Add eggs, shortening and milk. Store in covered container and use as desired. Batter will last several weeks. To bake, fill greased tin ¾ full. Cook at 400° for 15 to 20 minutes.

Mrs. Roland McAlexander

STRAWBERRY-NUT BREAD

3 c. all-purpose flour	4 eggs, beaten
1 tsp. baking soda	1 ¼ c. vegetable oil
1 tsp. salt	2 c. thawed sliced frozen strawberries
1 Tbsp. ground cinnamon	1 ¼ c. chopped pecans
2 c. sugar	

Combine dry ingredients. Add eggs, oil, strawberries and pecans; stir just until all the ingredients are moistened. Spoon batter into 2 well greased 9 x 5 x 3 inch loaf pans. Bake at 350° for 60 to 70 minutes or until bread tests done. Cool in pans 5 minutes; remove to wire rack to cool. Yields 2 loaves.

Mrs. Roland McAlexander

SWEET POTATO BREAD

3 ½ c. sugar	½ tsp. salt
1 c. oil	1 tsp. cinnamon
2 c. cooked, mashed sweet potatoes	1 tsp. nutmeg
4 eggs	1 tsp. allspice
1 tsp. vanilla	1 box dates, chopped
3 ½ c. flour	1 c. nuts
1 tsp. soda	½ c. coconut

Mix together sugar, oil, cooked sweet potatoes, eggs and vanilla. Add dry ingredients. Add dates, nuts and coconut. divide equally between 4 greased 1 pound coffee cans. Bake at 350° for 1 hour. Can be frozen.

Barbara Burch

SWEET POTATO BREAD WITH ORANGE-CREAM CHEESE SPREAD

(1990 Recipe)

Bread:

¼ c. oleo	1 tsp. grated orange peel
¼ c. brown sugar	2 c. self-rising flour, sifted
2 eggs, beaten	¼ tsp. nutmeg
1 c. sweet potatoes, cooked and mashed	¼ tsp. allspice
3 Tbsp. milk	½ c. chopped nuts

Cream oleo and brown sugar. Beat in eggs, sweet potatoes, milk and rind. Sift together dry ingredients and mix into sweet potato mixture. Stir in nuts. Pour into greased loaf pan and bake at 350° for 45 minutes. Cool 10 minutes and remove from pan. Frost slices with orange-cream cheese spread (see below).

Orange Cream Cheese Spread:

3 oz. cream cheese, softened	1 tsp. grated orange peel
1 Tbsp. orange juice	

Mix well.

Sherry Childers

TACO TADS

2 c. grated sharp Cheddar cheese	½ c. butter or margarine, softened
1 ¼ c. sifted flour	3 Tbsp. taco seasoning mix

Combine the ingredients, mixing well. Divide in half. Shape into smooth balls. Shape each half into roll 1 inch in diameter. Wrap in waxed paper and chill at least 2 hours. Slice ¼ inch thick. Place slices on ungreased baking sheet. Bake in moderate 375° oven for 8 to 10 minutes. Makes about 9 dozen.

Mrs. Ray Smithers

TINY SHERRY MUFFINS

1 (18 ½ oz.) yellow cake mix	¾ c. Wesson oil
1 (5 ½ oz.) box instant lemon pudding mix	¾ c. sherry
4 eggs	1 tsp. nutmeg
	confectioners sugar

Mix thoroughly all ingredients. Blend 5 minutes. Bake in 350° oven for 10 to 12 minutes in party muffin tins. After 5 minutes, move to oven top. While still warm, dip in confectioners sugar.

Mrs. J. W. Warren, Sr.

ZUCCHINI BREAD

2 eggs	3 c. flour
1 c. oil	1 tsp. salt
1 ½ c. sugar	1 tsp. baking soda
2 tsp. vanilla	1 tsp. baking powder
¾ c. honey	1 Tbsp. cinnamon
2 c. grated zucchini (peel before grating)	1 ½ c. chopped nuts

Beat eggs; add oil, sugar, zucchini, vanilla and honey; mix well. Sift all dry ingredients together. Add gradually to zucchini mixture. Fold in nuts. Pour into two 9 x 5 inch loaf pans. Bake at 325° for 1 hour.

Jo Ragsdale

*cakes,
cookies
and desserts*





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CAKES, COOKIES & DESSERTS

AFTER SCHOOL TREAT

*1 pkg. (6 oz.) semi-sweet
chocolate morsels
¾ c. butter or margarine,
softened
¾ c. peanut butter
1 c. firmly packed brown
sugar*

*1 egg
1 tsp. vanilla extract
1 ¼ c. all-purpose flour
½ tsp. baking soda
½ tsp. salt
1 ½ c. quick cooking oats,
uncooked*

Melt chocolate in top of a double boiler over hot water; set aside. Cream butter and peanut butter. Add sugar, egg and vanilla, mixing well. Combine flour, soda and salt; stir into creamed mixture. Stir in oats. Press three fourths of peanut butter mixture into a greased 13 x 9 x 2 inch baking pan. Spread chocolate over top. Crumble remaining peanut butter mixture over cake. Bake at 350° for 18 to 20 minutes. Cool and cut into bars. Yields: 2 dozen.

Gwen Wyatt

ALMOND GLAZED COOKIES

Cookie:

*1 c. butter - softened
¾ c. sugar
2 c. all-purpose flour*

*1 tsp. almond flavoring
½ tsp. baking powder
¼ tsp. salt*

Preheat oven to 400°. Combine butter, sugar and almond flavoring in large bowl. Beat at medium speed until creamy, reduce speed to low and add other ingredients. Beat until well mixed. Roll into 1 inch balls. Place 2 inches apart on cookie sheet lined with parchment paper. Flatten with glass (2 to 2 ½ inch) dipped in sugar. Bake 7-9 minutes. Cool 1 minute; then remove from pan and cool completely.

Glaze:

*1 ½ c. sugar (sifted)
4-5 tsp. water*

*1 tsp. almond extract
1 small bag slivered almonds*

Whisk together sugar, water and almond extract to make glaze. Spread on cookies and top with almonds. Work a few at a time. Glaze sets completely.

***A* MALGAMATION CAKE**

Cake:

1 c. Crisco	1 c. water
2 c. sugar	2 tsp. baking powder
3 c. flour	1 tsp. lemon
6 egg whites	1 tsp. vanilla

Cream Crisco and sugar. Sift baking powder with flour. Add flour and water alternately. Add flavorings and beaten egg whites. Cook in three layers until done at 350°.

Icing:

6 egg yolks	1 c. chopped raisins
1 c. butter	2 c. chopped pecans
2 c. sugar	1 c. coconut

Combine 6 egg yolks, 1 cup butter and 2 cups sugar. Cook in double boiler until thick. While mixture is hot, add: 1 cup raisins, 2 cups pecans, and 1 cup coconut.

Betty Hammack

***A* PRICOT BALLS**

1 (7 oz.) bag Angel Flake coconut	1 c. chopped pecans
1 (11 oz.) pkg. dried apricots	1 can condensed milk confectioners sugar

Grind apricots. Mix all ingredients thoroughly. Roll into balls and then roll in confectioners sugar. Makes 80 to 100 balls.

Dorothy Warren

***B* LUEBERRY POUND CAKE**

1 pkg. Duncan Hines butter cake mix	1 (8 oz.) pkg. cream cheese, softened
½ c. oil	1 can blueberries, drained
½ c. water	1 ½ c. chopped nuts
3 eggs, beaten	

Mix together cake mix, oil, water, eggs, and cream cheese. Beat in large mixer bowl until batter is smooth and well mixed. Fold in blueberries and nuts. Pour batter in well greased Bundt pan and bake at 350° for 50 minutes or until done.

Martha Carlisle

***B* ROWNIE DROPS**

1 (4 oz.) pkg. German sweet chocolate	¼ tsp. baking powder
1 Tbsp. butter	¼ tsp. cinnamon
2 eggs	⅛ tsp. salt
¼ c. sugar	½ tsp. vanilla
½ c. unsifted all-purpose flour	¾ c. finely chopped pecans

Melt chocolate and butter in a double boiler. Stir. Cool. Beat eggs until foamy, then add sugar 2 tablespoons at a time. Beat until thickened. Blend in chocolate. Add flour, baking powder, cinnamon and salt. Blend. Stir in vanilla and nuts. Drop onto greased baking sheet. Bake at 350° for 8 to 10 minutes. Makes about 36 cookies.

Patti Carlisle

***B* UTTERSCOTCH CHEESECAKE BARS**

1 (12 oz.) pkg. butterscotch flavored morsels	1 (8 oz.) pkg. cream cheese, softened
⅓ c. oleo or butter	1 (14 oz.) can Eagle Brand sweetened condensed milk
2 c. graham cracker crumbs	1 tsp. vanilla extract
1 c. chopped nuts	1 egg

Preheat oven to 350°. In medium saucepan melt morsels and oleo; stir in crumbs and nuts. Press half the mixture firmly into bottom of greased 13 x 9 inch baking pan. In large mixer bowl beat cheese until fluffy; beat in Eagle Brand, vanilla and egg. Mix well. Pour into prepared pan; top with remaining crumb mixture. Bake for 25 to 30 minutes or until toothpick inserted near center comes out clean. Cool to room temperature; chill before cutting into bars. Makes 24 bars.

Hallie Chatham

CARAMEL NUT POUND CAKE

<i>1 c. butter</i>	<i>½ tsp. salt</i>
<i>½ c. shortening</i>	<i>½ tsp. baking powder</i>
<i>1 box light brown sugar</i>	<i>3 c. sifted flour</i>
<i>1 c. sugar</i>	<i>1 c. milk</i>
<i>5 eggs</i>	<i>1 c. finely chopped nuts</i>
<i>1 tsp. vanilla</i>	

Cream butter, shortening and brown sugar thoroughly. Gradually add granulated sugar, continue creaming. Add eggs, one at a time, beating thoroughly after each addition. Sift baking powder and salt with flour; add alternately with milk, beginning and ending with flour. Add vanilla, then nuts and blend well. Turn batter into well greased and floured 10 inch tube pan and bake at 325° for 90 minutes or until cake tests well done. Cool in pan 15 minutes before turning out of pan.

Pam Bray

CHARLOTTE RUSSE

<i>1 pt. whipping cream</i>	<i>1 c. milk</i>
<i>¾ c. sugar</i>	<i>½ c. wine or whiskey</i>
<i>1 pkg. Knox gelatin</i>	<i>2 small jars cherries</i>
<i>½ c. cold water</i>	<i>1 c. chopped nuts</i>
<i>1 egg</i>	

Dissolve gelatin in cold water. Beat egg and sugar until lemon colored. Bring milk to a boil and add to egg and sugar mixture stirring as it is added. Return to heat and let come to a boil. Remove and add dissolved gelatin. Let cool and then add flavoring. When mixture begins to thicken, fold in cream and add nuts and cherries to taste. Refrigerate until congealed and serve with cream that has been whipped and flavored.

Mrs. Robert Mobley

CHEESE APPLES

<i>1 stick oleo, softened</i>	<i>1 can Comstock sliced apples</i>
<i>1 c. sugar</i>	<i>¾ c. flour</i>
<i>½ lb. Velveeta cheese, cut up</i>	

Cream butter and sugar together. Add cheese and flour. Put apples in buttered 9 x 13 inch baking dish. Pour mixture over apples. Bake at 350° for 30 to 45 minutes.

Eva Hurdle

CHEESE CAKE

<i>box graham crackers</i>	<i>1 (8 oz.) pkg. cream cheese, softened</i>
<i>1 box lemon Jell-O</i>	<i>1 large can Pet milk, chilled</i>
<i>1 c. sugar</i>	<i>juice of 2 lemons</i>
<i>1 c. hot water</i>	

Make graham cracker crust according to directions on box. Reserve on half cup to sprinkle on top. Mix 1 box lemon Jell-O, 1 cup sugar and 1 cup hot water, then cream cheese. Beat until blended. Whip chilled Pet milk. Add juice of 2 lemons to milk while whipping. Fold into other mixture and pour into crust. Sprinkle crumbs on top. Chill. Keeps well for several days.

Mrs. Leslie Tomlinson

CHERRY CHEESECAKE CUPCAKES

<i>2 (8 oz.) pkg. cream cheese, softened</i>	<i>2 tsp. lemon juice</i>
<i>2 eggs</i>	<i>1 tsp. vanilla flavoring</i>
<i>¼ c. sugar</i>	<i>vanilla wafers for crust</i>
	<i>cherry pie filling for topping</i>

Blend all ingredients except vanilla wafers and pie filling together until smooth. Place vanilla wafers in bottom of muffin tin for crust. Pour in batter. Cook at 375° for 25 minutes. Top with cherry pie filling.

Mrs. Fred Carlisle

CHESS SQUARES

<i>1 box Duncan Hines yellow cake mix (could also use lemon cake mix)</i>	<i>1 stick oleo</i>
<i>4 eggs</i>	<i>1 lb. powdered sugar</i>
	<i>1 (8 oz.) cream cheese</i>
	<i>2 tsp. vanilla</i>

Mix well cake mix, 1 egg and 1 stock oleo. Pat in 9 x 13 inch Pyrex disk.

Mix remaining ingredients in mixer. Beat well. Add 1 cup pecans and place on cake mix. Bake at 350° for 35 to 40 minutes.

Mrs. Charles Corey

CHINESE NEW YEAR COOKIES

**1 (6 oz.) pkg. semi-sweet
chocolate bits**
**1 (6 oz.) pkg. butterscotch
pieces**

1 (7 oz.) can salted peanuts
**1 (3 ½ oz.) can chow mein
noodles**

Melt chocolate and butterscotch pieces in top of double boiler over hot, not boiling water. Stir occasionally until smooth. Remove from heat; stir in nuts and noodles. Drop from a teaspoon on a wax paper covered cookie sheet. Let cool until hardened and store in air-tight container. Yield: 3 dozen.

Dorothy Warren

CHOCOLATE CHERRY BARS

Bars:

1 pkg. fudge cake mix
**1 (21 oz.) can cherry pie
filling**

1 tsp. almond extract
2 eggs, beaten

Preheat oven to 350°. Grease and flour 9 x 13 inch pan. Stir ingredients by hand until well mixed. Pour into pan. Bake for 25 to 30 minutes. Cool

Frosting:

1 c. sugar
5 Tbsp. butter
½ c. milk

**1 (6 oz.) pkg. semi-sweet
chocolate pieces**

In small saucepan combine sugar, butter and milk. Boil, stirring constantly for one minute. Remove from heat. Stir in chocolate pieces until smooth. Pour over cake.

Mrs. Collins Spencer

CHOCOLATE CRINKLES

¼ c. vegetable oil
½ c. granulated sugar
½ tsp. vanilla flavoring
½ tsp. baking powder
1 c. confectioners sugar

**4 (1 oz.) unsweetened
chocolate squares (melted)**
4 eggs
2 c. all-purpose flour
½ tsp. salt

Mix oil, melted chocolate and granulated sugar. Add eggs one at a time and mix well. Mix in vanilla flavoring. Sift flour, baking powder and salt together. Add flour mixture to chocolate mixture. Stir this until well blended. Chill dough mixture several hours or overnight.

Preheat oven to 350°. Roll 2-3 teaspoonfuls of dough into a ball and roll in confectioners sugar. Place balls 2 inches apart on a greased baking sheet. Bake 10 to 12 minutes.

Barbara Burch

CHOCOLATE DIP COOKIES

(1990 Recipe)

2 sticks oleo
**1 c. graham cracker or
vanilla wafer crumbs**
1 c. coconut
1 c. chopped nuts
½ c. crunchy peanut butter

1 box powdered sugar
1 Tbsp. vanilla
1 cake paraffin, melted
**1 large package chocolate
chips, melted**

Mix all ingredients except paraffin and chocolate chips. Shape into balls. Mix paraffin and chocolate chips in a separate container and dip balls into this mixture. Put on waxed paper - freezes well. Reserve chocolate mixture that may remain in refrigerator for later use.

Mozelle McIntosh

CHOCOLATE MACAROON MUFFINS

Filling:

1 c. flaked coconut
1/4 c. condensed milk

1/4 tsp. almond extract

Combine ingredients. Set aside.

Muffins:

2 c. all-purpose flour
1/2 c. sugar
3 Tbsp. cocoa
1 Tbsp. baking powder

1/4 tsp. salt
1 egg, beaten
1 c. milk
1/3 c. vegetable oil

Combine first 5 ingredients in a large bowl; make a well in center of mixture. Combine eggs, milk and oil; add to dry ingredients, stirring until just moistened. Spoon into greased muffin pans filling 2/3 full. Spoon 2 teaspoons Macaroon Filling in center of each muffin cup; spoon remaining batter over top, filling each muffin cup 2/3 full. Bake at 400° for 20 minutes. Serve warm. Makes 1 dozen.

Martha McAlexander

CONGO BARS

2 3/4 c. sifted flour
2 1/2 tsp. baking powder
1/2 tsp. salt
2/3 c. oleo
1 box brown sugar

3 eggs
1 c. pecans
1 (12 oz.) pkg. chocolate chips

Mix and pour into 16 x 15 x 3/4 inch pan. Bake at 350° for 25 minutes. Do not overcook!

Patricia Fleming

CRANAPPLE BAKE

First layer:

1/2 c. chopped fresh cranberries, tossed with 1 c. sugar

3 c. chopped apple

Combine and pour into 2 quart greased casserole.

Layer 2:

1 1/2 c. quick cooking oats
1/3 c. flour
1/2 c. brown sugar

1 stick melted oleo
1/3 c. chopped nuts

Mix together above ingredients. Sprinkle over cranberries and apples. Bake at 350° for 1 hour.

Mrs. Joe Hurdle

CREAM CHEESE COOKIES

3 sticks butter
3 c. flour
1 large pkg. (8 oz.) cream cheese

1 1/2 tsp. vanilla
dash of salt

Mix room temperature ingredients until well blended. Then chill dough. Roll out until about 1/4 inch thick or less and cut two same sized rounds for each cookie with smaller cutter, make a hole in the middle of half of the rounds. Place these pieces on top of the other and fill the hole with jam (cherry preserves are best). Bake at 425° for about 10 minutes and then dust with powdered sugar.

Ellen Williams

DELUXE PINEAPPLE CAKE

1 box yellow cake mix
1 (20 oz.) can crushed pineapple
3/4 c. sugar

2 small pkg. instant vanilla pudding mix
3 c. milk
1 (18 oz.) carton Cool Whip
3/4 c. flaked coconut

Bake cake according to directions in a sheet cake pan. While cake bakes, boil pineapple with sugar until syrupy. When cake is done, poke holes in top and pour the pineapple mixture on top. Spread over entire cake. Cool completely. When cake is cold, mix 2 boxes of pudding mix with 3 cups cold milk. Spread over entire cake. Refrigerate. Leave in refrigerator 24 hours before serving.

Hallie Chatham

EASY AMARETTO CAKE

Cake:

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|--|------------------------------|
| <i>1 ½ c. chopped almonds, toasted and divided</i> | <i>4 eggs</i> |
| <i>1 pkg. (18.5 oz.) yellow cake mix without pudding</i> | <i>½ c. vegetable oil</i> |
| <i>1 pkg. (3.5 oz.) vanilla instant pudding mix</i> | <i>½ c. water</i> |
| | <i>½ c. Amaretto</i> |
| | <i>1 tsp. almond extract</i> |

Sprinkle 1 cut almonds into bottom of a well greased and floured 10 inch tube pan; set aside. Combine next 7 ingredients in a mixing bowl; beat on low speed of an electric mixer until dry ingredients are moistened. Increase speed to medium and beat 4 minutes. Stir in remaining ½ cup almonds. Pour batter into prepared tube pan. Bake at 325° for 1 hour or until toothpick inserted in center comes out clean. Cool cake in pan 10 to 15 minutes; remove and cool.

Glaze:

- | | |
|-----------------------|------------------------------|
| <i>½ c. sugar</i> | <i>¼ c. Amaretto</i> |
| <i>¼ c. water</i> | <i>½ tsp. almond extract</i> |
| <i>2 Tbsp. butter</i> | |

Combine and bring to a boil, ¼ cup water and butter in a small saucepan. Reduce heat to medium and gently boil 4 to 5 minutes, stirring occasionally until sugar dissolves. Remove from heat and cool 15 minutes. Stir in ¼ cup Amaretto and ½ teaspoon almond extract. Punch holes in top of cake with a wooden pick; slowly spoon glaze on top of cake, allowing glaze to absorb into cake. Yields one (10 inch) cake.

Martha Fitch, Pat Fleming

EASY TOFFEE SQUARES

- | | |
|---|---|
| <i>1 pkg. graham crackers</i> | <i>1 pkg. (11 ¾ oz.) milk chocolate chips</i> |
| <i>1 c. brown sugar (regular or granulated)</i> | <i>1 c. ground nuts</i> |
| <i>1 c. butter</i> | |

Preheat oven to 400°. Line cookie sheet with sides or jelly roll pan with foil. Break graham crackers on perforated lines. Place side by side on cookie sheet. Put butter and sugar in saucepan. Melt over low heat. Pour over crackers. Bake in 400° oven for 5 minutes. Remove from oven and sprinkle chocolate chips over the crackers and spread with a knife to cover crackers. Sprinkle nuts on top of melted chocolate. You may need to press these into the chocolate. Cool and cut into squares.

Gwen Wyatt

Fruit Cake Cookies

- | | |
|-------------------------------------|----------------------------------|
| <i>1 stick oleo</i> | <i>1 c. almonds, chopped</i> |
| <i>½ c. sugar</i> | <i>1 c. pecans, chopped</i> |
| <i>1 c. flour</i> | <i>¾ c. oatmeal</i> |
| <i>3 eggs, separated</i> | <i>¾ c. buttermilk</i> |
| <i>¾ box white raisins</i> | <i>¼ tsp. baking powder</i> |
| <i>¾ box dates</i> | <i>¼ tsp. salt</i> |
| <i>½ lb. candied cherries</i> | <i>¼ tsp. of following:</i> |
| <i>½ lb. candied pineapple</i> | <i>cinnamon, nutmeg, cloves,</i> |
| <i>¼ lb. lemon peel</i> | <i>allspice</i> |
| <i>¼ c. whiskey or orange juice</i> | <i>1 tsp. vanilla</i> |

Cream oleo and sugar. Add egg yolks. Add flour and liquid alternately and remainder of dry ingredients. Add fruit and nuts. Add beaten egg whites last and fold in. Drop on greased baking sheet. Bake at 350° for 15 minutes.

Martha Carlisle

GREEN CINNAMON LOGS

- | | |
|--------------------------------|------------------------------------|
| <i>cinnamon-sugar mixture</i> | <i>2 (8 oz.) pkg. cream cheese</i> |
| <i>2 sticks butter, melted</i> | <i>2 eggs</i> |
| <i>2 loaves bread, sliced</i> | <i>1 c. sugar</i> |

Blend cream cheese, eggs and sugar until smooth. Trim crust off bread and roll flat. Spread cheese filling on bread, roll it up, dip in butter, roll in cinnamon-sugar mixture. Wrap in foil and freeze for 24 hours. Before cooking, take out of foil and cut in half. Bake at 350° for 15 minutes. Yields 2 cookie sheets.

Mrs. William Ragsdale

HUMMINGBIRD CAKE

Cake:

3 c. all-purpose flour
2 c. sugar
1 tsp. salt
1 tsp. soda
1 tsp. ground cinnamon
3 eggs, beaten
1 ½ c. salad oil

1 ½ tsp. vanilla extract
1 (8 oz.) can crushed
pineapple, undrained
2 c. chopped pecans or
walnuts, divided
2 c. chopped bananas

Combine dry ingredients in a large mixing bowl. add eggs and salad oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup chopped pecans and bananas. Spoon batter into 3 well greased and floured 9 inch cake pans. Bake at 350° for 25 to 30 minutes until cake tests done. Cool in pans 10 minutes. Remove from pans and cool completely. Spread frosting between layers and on top and sides of cake. Sprinkle with 1 cup chopped pecans. Yields one 9 inch layer cake.

Frosting:

2 (8 oz.) cream cheese,
softened
1 c. butter or margarine

2 (16 oz.) pkg. powdered
sugar
2 tsp. vanilla extract

Combine cream cheese and butter. Cream until smooth. Add powdered sugar, beating until light and fluffy. Stir in vanilla. Yields enough frosting for 3 layer cake.

Mrs. Ronnie Strickland

JEROME BARS

Bars:

1 ½ sticks melted butter
½ c. Pet milk
1 c. sugar
1 whole egg

1 c. graham cracker crumbs
1 c. nuts
1 ½ c. coconut

Cook butter, Pet milk, sugar and egg over low heat until thick. Add remaining ingredients. Line 9 x 13 inch pan with whole graham crackers. Pour above mixture on top. Add another layer of whole graham crackers.

Icing:

1 stick oleo
2 c. powdered sugar

2 Tbsp. Pet milk
1 tsp. vanilla

Melt oleo; add powdered sugar and milk. Pour over all. Let set 24 hours before cutting.

Mrs. Joe Hurdle

KRISPI BARS

1 c. sugar
½ c. brown sugar
1 c. white Karo syrup

½ stick oleo
1 ½ c. creamy peanut butter.
5 cups Rice Krispies

Bring sugar, brown sugar, syrup and oleo to boil in heavy saucepan. Add peanut butter and Rice Krispies. Pat this mixture in greased flat cookie sheet (17 x 11 x 1 inch).

Icing:

6 oz. butterscotch morsels

6 oz. chocolate morsels

Melt morsels together. Spread on top of mixture in cookie sheet and cut into bars.

Dorothy Warren

LATINO CHOCOLATE FLAN CAKE

1 c. Smucker's caramel sauce
1 Devil's Food Cake -
prepared as directed on
box using 3 eggs in mixture
and using Coke for liquid

1 can evaporated milk (not
skim)
1 can sweetened condense
milk
3 eggs
2 tsp. vanilla

Coat 12 cup angel food cake pan or bundt pan heavily with flour and oil cooking spray. Pour caramel sauce in the bottom of pan, spreading evenly. Pour the cake mix on top.

In a large bowl, whisk together remaining ingredients (eggs, milks, extract) until very well blended. Pour down one side of the cake pan. Some of it may float on top, but most will sink. Don't worry if it looks weird.

Place the cake pan in a larger pan and pour about 1 inch of hot water into the larger pan. Bake at 350° for 45 minutes to an hour or until cake layer tests done.

Cool to room temperature, then chill completely. A couple of hours before you plan to serve it, take from the fridge. Place a large plate with a rim over the top of the pan. Carefully turn it over, and let sit with the pan on top. When ready to serve, lift the pan off. Most of the caramel will have run over the top and down the sides of the cake. Cut into slices to serve and refrigerate any left over. Makes 12 generous servings.

Carol Hurdle

LEMON-ORANGE POUND CAKE

(1990 Recipe)

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|------------------------|---|
| 1 c. Crisco | $\frac{1}{3}$ c. milk |
| 2 c. sugar | 1 $\frac{1}{2}$ tsp. lemon flavoring |
| 5 large eggs | 1 $\frac{1}{2}$ tsp. orange flavoring |
| 2 c. cake flour | $\frac{1}{2}$ tsp. salt |

Cream together first two ingredients. Then add eggs, one at a time; mix well. Add alternately the milk and cake flour. Combine orange and lemon flavoring and salt. Mix well. The longer you beat the cake the better it tastes. Preheat oven to 350°. Cook for 1 hour or until done.

Jean Doxey

LEMON NUT CAKE

- | | |
|--|---------------------------------|
| 1 lb. oleo | 1 qt. whole pecans |
| 2 $\frac{1}{4}$ c. sugar | 1 lb. white raisins |
| 4 c. flour | 2 oz. pure lemon extract |
| 1 tsp. baking powder | 6 eggs |

Cream oleo. Add sugar. Add eggs one at a time. Sift flour and baking powder together, leaving out $\frac{1}{2}$ cup to put over raisins and nuts. Gradually add flour to batter, then lemon extract. Mix well. Pour batter over raisin and nut mixture. Fill 10 inch angel food cake pan that has been greased and floured.

Bake at 350° for 1 hour. Turn off heat. Open oven door and leave cake in oven until cold. Remove from pan when slightly warm. Wrap in foil. Keep cake well wrapped in refrigerator. Slice then when serving. This cake keeps well if family doesn't taste it first. May freeze.

Aetna Booth

MACARON SUGAR COOKIES

(1990 Recipe)

- | | |
|--|---|
| 1 c. sugar | 2 c. flour |
| 1 c. brown sugar | 1 c. Hungry Jack mashed potato flakes |
| $\frac{1}{2}$ c. shortening | 1 tsp. baking soda |
| $\frac{1}{2}$ c. margarine or butter, softened | $\frac{1}{2}$ tsp. salt |
| 1 tsp. vanilla | 1 c. flaked coconut |
| 1 egg | $\frac{1}{2}$ c. chopped nuts |

Heat oven to 375°. In large bowl, combine sugar, brown sugar, shortening, margarine and vanilla until well blended. Beat in egg. Lightly spoon flour into measuring cup; level off. Add flour, potato flakes, soda and salt until thoroughly combined. Stir in coconut and nuts.

Shape dough into 1 inch balls; place 2 inches apart on ungreased cookie sheets. Flatten with bottom of glass that has been dipped in sugar. Bake at 375° for 6 to 8 minutes or until golden brown. Cool slightly before removing from cookie sheets. Store in air tight container. 4-5 dozen. If using self-rising flour, leave out soda and salt.

Lee Tomlinson

MAGIC COOKIE BARS

- | | |
|--|--|
| $\frac{1}{2}$ c. (1 stick) melted butter or margarine | 1 c. (6 oz. pkg.) Nestle semi-sweet chocolate or Nestle butterscotch flavored morsels |
| 1 $\frac{1}{2}$ c. graham cracker crumbs | 1 $\frac{1}{3}$ c. (15 oz. can) Eagle Brand sweetened condensed milk |
| 1 c. Diamond walnuts, coarsely chopped | |
| 1 $\frac{1}{3}$ c. (3 $\frac{1}{2}$ oz. can) flaked coconut | |

Pour melted butter or margarine onto bottom of 13 x 9 x 2 inch pan. Sprinkle crumbs evenly over melted butter or margarine. Sprinkle chopped nuts evenly over crumbs. Scatter chocolate (or butterscotch) morsels over nuts. Sprinkle coconut evenly over morsels. Pour sweetened condensed milk evenly over coconut. Bake in moderate (350°) oven for 25 minutes or until lightly browned on top. Cool in pan 15 minutes. Cut into bars. Makes about 2 dozen 1 $\frac{1}{2}$ x 3 inch bars.

Mrs. William G. Kemp

MILLIONAIRES

(1990 Recipe)

1 (14 oz.) pkg. caramels	1 (12 oz.) pkg. semi-sweet
1 ½ Tbsp. milk	chocolate morsels
2 c. coarsely chopped pecans	1 Tbsp. vegetable shortening

Unwrap caramels and place in a 2 quart casserole. Microwave at HIGH for 1 to 1 ¼ minutes; stir well. Add milk to caramels, and microwave at HIGH for 1 ½ to 2 minutes, stirring every 30 seconds. Stir until mixture is smooth; add pecans, mixing well. Drop by teaspoonfuls onto buttered waxed paper. Cool; cover and chill. Combine chocolate morsels and shortening in a 4 cup glass measure. Microwave at MEDIUM for 3 to 4 minutes or until morsels are softened; stir well. Dip caramel centers into chocolate and return to waxed paper. Chill. Store candy in refrigerator. Yield: about 2 ½ dozen pieces.

Patti Carlisle, Diane Greer

MOCK PRALINES

1 c. butter, melted	1 c. pecans, chopped
1 c. brown sugar	Keebler Club crackers

Line a jelly roll pan with crackers, close as possible. Bring to a boil in a saucepan: butter, sugar and pecans. Boil for 3 minutes. Spread syrup on top of crackers evenly. Bake at 350° for 10 minutes. Do not overbake. When cool, turn upside down on wax paper and break apart where crackers are serrated.

Margaret Holland

NUTTY PEACH SQUARES

½ c. margarine, softened	54 vanilla wafers (or 2 c. crumbs)
½ c. sugar	¼ c. milk
2 eggs	16 oz. can sliced peaches, drained and chopped
½ c. all-purpose flour	½ c. walnuts, chopped
2 tsp. baking powder	
½ tsp. salt	
2 tsp. cinnamon	

In a large bowl, with electric mixer at medium speed, beat margarine and sugar until creamy. Add eggs one at a time, beating well after each addition. Sift together flour, baking powder, salt and cinnamon. Stir in peaches and walnuts. Spread in greased and floured 9 x 13 inch pan. Bake at 350° for 35 minutes. Sprinkle with confectioners sugar.

Martha McAlexander

PEACH DELIGHT

Crust:	
1 c. self-rising flour	1 stick oleo, melted
1 Tbsp. sugar	½ c. chopped pecans

Mix flour and sugar. Stir in melted oleo. Add nuts. Press into 9 x 13 inch glass baking dish. Cook at 350° for 15 to 20 minutes. Let cool - make and keep in refrigerator overnight or it making the same day, put in freezer until firm.

Filling:	
1 (8 oz.) cream cheese	1 (8 oz.) tub whipped topping
1 c. powdered sugar	

Blend cream cheese, powdered sugar and whipped topping until mixed thoroughly. Pour mixture onto crust and spread.

Glaze:	
Sliced peaches	4 Tbsp. cornstarch
1 c. sugar	1 ½ c. water
1 (3 oz.) pkg. peach gelatin	slice peaches

Combine sugar, cornstarch and water. Cook slowly until thick. Stir in peach gelatin until thoroughly mixed. Let cool. Place sliced peaches over cream cheese mixture. Pour glaze on top. If desired, garnish with mint.

NOTE: This can also be made with fresh strawberries.

Pat Stubbs

POLYNESIAN BANANA SHEET CAKE

Cake:

1 ½ c. sugar	1 tsp. salt
½ c. margarine	1 ½ c. flour
2 eggs	1 tsp. baking soda
1 tsp. vanilla	4 Tbsp. milk
1 c. mashed ripe bananas	½ c. coarsely chopped nuts

In large bowl cream sugar and oleo. Add eggs, vanilla and banana. Sift together in another bowl the salt, baking soda and flour. To the banana mixture add alternately the flour mixture and the milk, mixing between additions. Stir in the nuts. Pour batter into a greased floured 9 x 13 inch pan. Bake at 325° for 45 minutes. Let cake cool in pan then put on topping.

Topping:

3 Tbsp. butter	½ c. coarsely chopped pecans
5 Tbsp. brown sugar	½ c. coconut
2 Tbsp. cream	

Melt butter. Stir in sugar and cream and stir until blended. Sprinkle nuts over cooled cake still in the pan. Top with coconut. Pour sugar topping over cake. Place cake 3 to 5 inches below broiler until coconut is lightly browned and sugar bubbles. Serves 12 to 14.

Jane Woods

PRESERVE CAKE

2 c. sugar	1 c. buttermilk
2 c. unsifted flour	¾ c. cooking oil
½ tsp. salt	3 eggs
1 tsp. cinnamon	1 tsp. vanilla
1 tsp. nutmeg	1 c. desired preserves (peach, pear, fig, etc.) cut into very small pieces.
1 tsp. soda	
½ c. chopped pecans	

Mix all dry ingredients and then mix in other ingredients. Pour into a tube pan. Bake at 300° for one to two hours or until done. This cake is moist and keeps and freezes well.

Gwen Wyatt

PUMPKIN BLOND BROWNIES

½ c. margarine, softened	1 tsp. baking powder
2 c. brown sugar	½ tsp. baking soda
1 (16 oz.) can pumpkin	½ tsp. salt
2 eggs	2 tsp. pumpkin pie spice
1 tsp. vanilla	½ c. chopped walnuts
1 ½ c. flour	2 pkg. butterscotch pieces
1 ½ c. oats (quick or O. F.)	

Combine margarine and sugar; add pumpkin, eggs, vanilla; stir in balance of ingredients except butterscotch pieces. Spread into greased and floured 15 ½ x 10 ½ x 2 inch jelly roll pan or 2 (9 inch) pans. Bake for 25 to 30 minutes; 30 to 35 minutes for 9 inch pans. Immediately sprinkle butterscotch on brownies. Let stand 5 minutes. Gently spread butterscotch for icing. Cool. Yields 3 dozen bars or 112 small pieces.

Mrs. Robert Liddy

RICH BROWNIES

Brownies:

4 eggs	4 oz. baking chocolate
¾ c. soft butter	(melted and partly cooled)
2 c. sugar	1 ¼ c. flour
1 tsp. vanilla	¼ tsp. salt
	1 c. nuts-pecans (optional)

Combine eggs, butter, sugar, vanilla and baking chocolate. Blend until smooth. Pour in with remaining ingredients. Mix and spread in greased pan (10 ½ x 15 ½ inch). Bake at 350° for 25 minutes.

Icing:

2 Tbsp. melted butter	3 Tbsp. hot water
1 oz. melted chocolate	2 tsp. light corn syrup
1 ½ c. powdered sugar	1 tsp. vanilla

Combine and spread over cooled brownies. Keep in refrigerator and serve cool.

Carolyn Hurdle

SAND TARTS

½ c. butter
½ c. oleo
6 Tbsp. powdered sugar
1 tsp. vanilla
2 c. flour

1 tsp. ice water
½ c. chopped pecans or ½ c.
almonds and 1 tsp. almond
flavoring

Cut butter into flour and sugar mixture. Add flavoring, ice water and nuts. Work up well. Roll into small finger cookies, about 1 teaspoon. Bake on ungreased cookie sheet 12 to 15 minutes at 350°. Roll in powdered sugar while hot. They will be only slightly brown when done.

Mrs. S. P. Crockett

SAVE YOUR SUGAR FUDGE

3 (6 oz.) pkg. chocolate chips
1 can Eagle Brand sweetened
condensed milk

½ Tbsp. vanilla
pinch of salt
chopped nuts (optional)

Melt chips in double boiler. Add milk, vanilla and salt. Mix well. Add nuts. Pour into buttered pan. Refrigerate until firm. You may also use butterscotch chips.

Maia Miller

SCOOTIES

1 c. granulated sugar
1 c. brown sugar
1 c. shortening
3 c. flour
2 c. pecans
2 c. chopped dates

3 eggs
1 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
1 tsp. rum flavoring

Cream shortening and sugars. Add eggs. Sift flour, soda, salt and baking powder together. Set aside 1 cup of this to dredge nuts and dates in. Now add dry ingredients to egg and sugar mixture. Mix well and add cup of flour, dates and nuts. Drop by teaspoonful on a greased cookie sheet and bake for 8 to 10 minutes at 350°. Makes 10 dozen.

Jane Woods

SICKERDOODLE COOKIES

½ c. shortening
½ c. butter
1 ½ c. sugar
2 eggs

2 ¾ c. flour
2 tsp. cream of tartar
1 tsp. soda
¼ tsp. salt

Whip shortening, butter, sugar and eggs together with mixer. Stir in flour, cream of tartar, soda and salt. Mix together and chill. Make into small balls and roll in sugar and cinnamon mixture (2 Tbsp. sugar and 2 tsp. cinnamon). Place on ungreased cookie sheet and bake at 375° for 8 to 10 minutes.

Rose Fitch

SPEND-THE-NIGHT COOKIES

2 egg whites (room
temperature)
½ tsp. vanilla
⅔ c. sugar

pinch of salt
1 (6 oz.) miniature chocolate
chips
finely chopped pecans

Preheat oven to 375°. Beat egg whites until for form peaks. Gradually add sugar while beating. Add vanilla and salt. Fold in chocolate chips and nuts. Drop by teaspoonfuls onto greased cookie sheets. Put in hot oven and turn off. Leave in oven overnight without opening oven door. Makes several dozen cookies.

Jane Woods

STUFFED ANGEL FOOD CAKE

(OR STRAWBERRY CREAM CAKE)

1 angel food cake
whipped cream or whipped
topping for icing cake
strawberries for garnish

Cut a 1 inch slice crosswise from top of cake and set top aside. Leaving intact a 1 inch rim of cake around the center hole and on the outer rim of the cake, cut a channel or tunnel for the filling; carefully remove cake pieces, pulling them out with fingers (or teaspoon), leaving a 1 inch layer of cake on the bottom. (A smaller rim may be left on both the inside and center of cake if the cake is small. Also, a grapefruit knife is good to cut around the rim and center of the cake.)

Once filled with one of the two following fillings, top with the reserved cake slice (top of cake). Frost with whipped topping or whipped cream (the latter is slightly sweetened.) Garnish with additional strawberries, if desired.

Stuffed Angel Food Cake Filling:

<i>1 pkg. (8 oz.) cream cheese,</i> <i>softened</i>	<i>1 tsp. almond extract</i>
<i>1 can (14 oz.) sweetened</i> <i>condensed milk</i>	<i>2 c. sliced strawberries</i>
<i>½ c. lemon juice</i>	<i>1 (8 oz.) frozen whipped</i> <i>topping, thawed</i>

Beat cream cheese until light and fluffy. Add milk and mix well. Stir in lemon juice and almond extract. Fold in cake pieces and strawberries, spoon into tunnel in center of cake.

Strawberry Cream Cake Filling:

<i>½ pt. whipping cream,</i> <i>whipped</i>	<i>1 pt. strawberries, mashed</i> <i>and sweetened to taste</i>
<i>½ small pkg. grated coconut</i>	

Whip cream and mash strawberries (sweetened). Combine cake pieces, strawberries, and coconut. Add enough whipped cream to thoroughly moisten mixture. Spoon into tunnel of cake.

SWEDISH JAM CAKE

<i>1 ½ c. flour</i>	<i>1 Tbsp. vanilla</i>
<i>2 tsp. sugar</i>	<i>1 c. strawberry jam</i>
<i>1 tsp. baking powder</i>	<i>¾ c. sugar</i>
<i>1 egg</i>	<i>1 egg</i>
<i>½ tsp. salt</i>	<i>1 Tbsp. butter</i>
<i>¾ c. butter</i>	<i>2 c. coconut</i>
<i>1 Tbsp. milk</i>	<i>½ tsp. vanilla</i>

Preheat oven to 350°. Mix flour, sugar, baking powder, egg, salt, butter, milk and vanilla. Spread on bottom of 8 x 8 inch square pan. Spread liberally (to within 1 inch of dish edges) with strawberry jam. Blend sugar, egg, butter, coconut and vanilla. Spread over jam. Bake at 350° for 30 to 40 minutes. Cool and cut.

Ellen Williams

SWEET NOTHINGS

<i>1 large box Crispix, Rice</i> <i>Chex or Corn Chex</i>	<i>½ c. peanut butter</i>
<i>1 stick margarine</i>	<i>6 oz. chocolate chips</i>
	<i>1 box confectioners sugar</i>

Melt oleo, peanut butter and chocolate chips. Pour cereal into very large mixing bowl. Pour melted mixture over and stir gently to coat cereal. Place confectioners sugar in large bag. Pour in cereal mixture. Turn and shake gently to coat. Store in airtight container.

Pat Stubbs

TOFFEE SQUARES

<i>1 c. butter</i>	<i>¼ tsp. salt</i>
<i>1 c. brown sugar, packed</i>	<i>3 to 4 Hershey chocolate bars</i> <i>(⅞ oz. each)</i>
<i>1 egg yolk</i>	<i>½ c. finely chopped nuts</i>
<i>1 tsp. vanilla</i>	
<i>2 c. sifted, plain flour</i>	

Mix butter, sugar, egg yolk and vanilla. Sift together flour and salt. Stir in flour mixture until well blended. Bake in greased 13 x 9 x 2 inch pan at 350° for 25 minutes. Crust will still be soft. Remove from oven. Immediately place separated squares of chocolate on top. Let stand until soft. Spread evenly over entire surface. Sprinkle with nuts. Cut in small squares while warm. Yields 5 dozen.

Betty Burch

TORTONI

- | | |
|-------------------------------------|--|
| 1 c. chopped toasted almonds | 1 qt. vanilla ice cream, softened |
| 1 c. vanilla wafer crumbs | 1 small container Cool Whip |
| 3 Tbsp. melted butter | 1 (12 oz.) jar apricot preserves |
| 1 Tbsp. almond extract | |

Combine almonds, butter, crumbs and extract. Line 8 or 9 inch square pan with crumb mixture. Spoon half of ice cream mixed with Cool Whip over the crumbs making it level. Return to freezer until firm. Add half of preserves, spreading evenly. Repeat, adding one more layer of each. When serving cut in squares and top with additional toasted almonds and a dab of Cool Whip. Can be prepared ahead of time and kept in freezer until serving time.

Suggestion: Use plum preserves or strawberry preserves and top with a strawberry and a mint leaf for decoration.

Aetna Booth

TRIPLE TREAT

(1990 Recipe)

- | | |
|---|---|
| 1 (8 oz.) Pillsbury Refrigerator Quick Crescent Dinner Rolls | 1 (21 oz.) can peach fruit pie filling |
| 1 (8 oz.) cream cheese, softened | ½ c. cake flour |
| ½ c. sugar | ¼ c. packed brown sugar |
| ¼ to ½ tsp. almond extract | 3 Tbsp. oleo |
| | ½ c. sliced almonds or nuts |

Heat oven to 375°. Separate dough into 2 long rectangles; place in ungreased 13 x 9 inch pan and press over bottom to form a crust. Seal the perforations. Bake at 375° for 5 minutes. Remove from oven. In small bowl, combine cream cheese, sugar and almond extract; blend till smooth. Spread evenly over dough; spoon fruit filling over cream cheese mixture. Put the flour, brown sugar and oleo in a bowl and mix till crumbly. Stir in almonds and sprinkle over fruit filling. Bake 25 to 30 minutes till golden brown. Cool thoroughly. Cut into squares and serve with a dollop of Cool Whip. Serves 12.

PS: I have used vanilla flavoring, pecans, and/or cherry or apple pie filling.

Jane Woods

YUM-YUM DESSERT

Cake:

- | | |
|--|-----------------------|
| 2 c. flour | 2 eggs |
| 2 c. sugar | 2 tsp. soda |
| 1 can (No. 202) crushed pineapple and juice | 1 tsp. vanilla |
| | pinch of salt |

Mix dry ingredients and beat in mixer just until well mixed, then add eggs, pineapple and vanilla; beat 1 minute. Bake at 350° oven for 40 to 50 minutes until cake is well done in the middle.

Frosting:

- | | |
|-----------------------------------|----------------------------------|
| 1 stick oleo | 2 tsp. vanilla |
| 1 c. sugar | ½ c. coconut (if desired) |
| 1 small can Carnation milk | |

Put in boiler and let boil for 2 minutes and pour over hot cake as soon as you take it out of oven. (Be sure your frosting is boiling too.) Cake absorbs all of frosting, cake will be very moist. Serve hot or cold with whipped cream.

Mrs. Walter Utley

WHITE CHOCOLATE AND ALMOND COOKIES

(1990 Recipe)

- | | |
|--|---------------------------------------|
| ¾ c. brown sugar, firmly packed | 1 ¾ c. flour |
| ½ c. sugar | 1 tsp. baking soda |
| ½ c. butter, softened | ½ tsp. salt |
| ½ c. shortening | 8 oz. white chocolate, chopped |
| 1 ½ tsp. vanilla | ¼ c. sliced almonds |
| 1 egg | |

In large bowl, combine brown sugar, sugar, butter, shortening, vanilla and egg. Blend well. Stir in flour, soda and salt. Blend well. Stir in white chocolate and almonds. Mix well. Drop by rounded teaspoonfuls 2 inches apart, onto an ungreased baking sheet. Bake at 375° until a light, golden brown, about 8 - 10 minutes. Remove immediately. Preparation time: 20 minutes. Yield: 4 dozen.

Ellen Lomenick

WINE CAKE

Cake:

1 box Duncan Hines butter cake mix	$\frac{1}{2}$ c. water
1 pkg. instant vanilla pudding	$\frac{1}{2}$ c. oil
$\frac{1}{2}$ c. Zinfandel wine	4 eggs
	1 c. chopped pecans, divided

Mix together cake mix, pudding, wine, water, oil and eggs until well-blended. Grease and flour Bundt or tube pan. Put half of pecans on bottom of pan; the other half is mixed into cake mixture. Pour batter into pan. Bake at 325° for 50 to 60 minutes.

Glaze:

$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. wine
$\frac{1}{2}$ c. melted butter (1 stick)	

Melt and boil 3 minutes. When cake is done, punch holes in it with an ice pick. While cake is warm, pour glaze over cake. Leave cake in pan 1 $\frac{1}{2}$ to 2 hours before serving.

beverages,
microwave
and
miscellaneous





Recipe Favorites



Page No. _____

Recipe Title: _____

Family Favorites



Page No. _____

Recipe Title: _____

Notes: _____



BEVERAGES, MICROWAVE & MISCELLANEOUS

*A*LMOND PUNCH

1 box (3 oz.) lemon gelatin
5 c. boiling water
2 c. sugar

1 qt. pineapple juice
1 bottle lemon juice (8 oz.)
½ oz. almond extract

Combine lemon gelatin, boiling water and sugar until well dissolved.

Add remaining ingredients, mix well and chill. Freeze ahead of time and thaw to slush near serving time.

Dorothy Warren

*A*LMOND TEA

(1990 recipe)

4 c. strongly brewed tea
3 ¼ c. water
1 (6 oz.) can frozen lemonade
(thawed)

1 c. sugar
2 tsp. almond extract

Combine all ingredients. Stir until sugar dissolves. Serve over ice. Makes 2 quarts.

Elizabeth Butler, Vernelle Winter

*B*ANANA CRUSH PUNCH

4 c. sugar
6 c. water
1 can pineapple juice (46 oz.)
2 (12 oz.) cans frozen orange
juice

5 ripe bananas, mashed
12 cans 7-Up, Sprite or
ginger ale

Dissolve sugar in water. Add juices and mashed bananas. Stir together. Freeze in wide mouth container. Take out 4 hours before serving. When ready to use, pour drink (7-Up, etc.) over frozen ingredients. Serves about 75 people.

Maia Miller

BUCKINGHAMSHIRE WASSAIL (REVISED)

<i>1 (6 oz.) frozen lemonade</i>	<i>1 tsp. whole cloves</i>
<i>4 qt. apple cider</i>	<i>4 sticks cinnamon</i>
<i>1/3 c. sugar</i>	<i>1/2 tsp. allspice</i>

Combine and bring to point just before boiling. DO NOT BOIL!! Simmer for 5 to 8 minutes depending on how spicy you wish. Remove spices and serve hot. Good all times warmer up for 30 people.

Mrs. Roger Woods

CAROLINE'S OLIVE TEA SANDWICH

<i>8 oz. stuffed olives, drained</i>	<i>1 c. pecans</i>
<i>1 medium onion, chopped</i>	<i>1 c. mayonnaise</i>
<i>2 large cooked eggs, sliced</i>	

Mix first 4 ingredients. Put 1/4 mixture at a time in the blender. Blend only until coarsely ground. Mix with mayonnaise and chill. Spread on bread and cut into finger sandwiches.

lou Jones

CHAMPAGNE CHRISTMAS BLUSH PUNCH

<i>Juice of a 10 oz. jar maraschino cherries</i>	<i>2 bottles champagne, chilled</i>
<i>64 oz. cranberry juice or cran-cherry juice</i>	<i>3 (6 oz.) cans pineapple juice</i>
	<i>1 (12 oz.) can frozen lemonade - undiluted</i>

Mix juices. Freeze. Serve with chilled champagne.
Yields 2 1/2 gallons.

CUCUMBER SPREAD

<i>2 large cucumbers, unpeeled</i>	<i>1/2 c. cider vinegar</i>
<i>2 tsp. salt</i>	<i>1 (16 oz.) cream cheese, room temperature</i>
<i>3/4 c. mayonnaise</i>	<i>1/2 tsp. garlic salt</i>
<i>1 tsp. lemon juice</i>	

NOTE: Begin preparing spread the day before serving.
Grate cucumbers. In a glass or plastic bowl, place cucumbers, vinegar & salt. Stir to blend. Cover and refrigerate overnight. Wrap cucumbers in paper towels and press out all liquid getting them as dry as possible. In a mixing bowl, blend cream cheese, mayonnaise, garlic salt and lemon juice. Stir in cucumbers. Use as a sandwich filling or to fill cherry tomatoes.

Barbara Burch

MINT TEA

<i>3 c. boiling water</i>	<i>1 c. orange juice</i>
<i>12 large fresh mint leaves or</i>	<i>1/4 c. lemon juice</i>
<i>2 Tbsp. dried mint</i>	<i>1 c. sugar</i>
<i>4 small tea bags</i>	<i>6 c. cold water</i>

Brew tea bags in boiling water. Remove bags when tea has brewed. Add all other ingredients and let set several hours so tea will have mint flavor.

*Jo Ragsdale, Dottie Tomlinson,
Vermelle Utley, Scarlett Hurdle, Sherry Barnett*

ORANGE PICK-ME-UP

<i>1 (6 oz.) can frozen orange juice, undiluted</i>	<i>2 c. ginger ale</i>
<i>1 c. cranberry juice</i>	<i>2 Tbsp. sugar</i>

Combine orange juice and cranberry juice. Chill. Just before serving, add ginger ale. Serve over crushed ice.

NOTE: Great beverage to serve with your brunch or breakfast. Makes one quart.

Lou Jones

SHRIMP SANDWICHES

<i>1 (3 oz.) pkg. cream cheese, softened</i>	<i>1 c. chopped, cooked, cleaned shrimp</i>
<i>2 Tbsp. mayonnaise</i>	<i>1/4 c. finely chopped celery</i>
<i>1 Tbsp. catsup</i>	<i>1 tsp. finely chopped onion</i>
<i>2 tsp. prepared mustard</i>	<i>8 to 10 slices bread</i>
<i>dash of garlic powder</i>	

Blend cheese with mayonnaise. Mix in catsup, mustard and garlic powder. Stir in shrimp, celery and onion. Spread between bread slices. Servings: 5 luncheon or 20 tea sandwiches.

Betty Burch

SPICY HONEY-ROASTED PEANUTS

2 Tbsp. butter, melted
2 Tbsp. honey
2 tsp. minced garlic
1 tsp. ground red pepper
1 tsp. ginger
1 tsp. salt
1 lb. raw, skinned peanuts

Preheat oven to 325°. In medium bowl, combine all ingredients except peanuts. Add nuts and stir until well coated. Spread in a shallow baking pan and roast 25 minutes, stirring once or twice; cool. (Can be made ahead. Store in airtight container at room temperature up to 1 week.) Makes 3 cups, 60 calories per tablespoon. Preparation time: 5 minutes. Baking time: 25 minutes.

Vermelle Utley

SPINACH SALAD SANDWICHES

1 pkg. frozen chopped spinach (thaw and squeeze dry)
½ can water chestnuts, minced
2 Tbsp. mayonnaise
1 Tbsp. sour cream
3 green onions (white only), finely chopped
½ tsp. pepper
dash Worcestershire sauce
garlic powder and lemon juice to taste

Combine all ingredients and spread on thin sliced bread. Makes 36 halves.

Pat Stubbs

WASSAIL

2 qt. cider
¼ tsp. whole cloves
dash nutmeg
¼ c. red hots for color (optional)
½ c. brown sugar
1 cinnamon stick
1 med. orange, cut in wedges

Pour cider in coffee maker. Put remaining ingredients in basket. Cover and perk. Serve hot.

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